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by Davina

Ciabatta Dumplings With Avocado, Amalfi Lemon And Chilli Dip



Ingredients

Dumplings dough:
250g bread (ciabatta or white loaf)
500ml milk
2tbsp chives, chopped
2tbsp dill, chopped
2tbsp parsley, chopped
2tbsp marjoram, chopped
½ clove of garlic, chopped
150g Grana Padano Riserva, grated
7 eggs
60g breadcrumbs
Tabasco, to taste
1l vegetable oil (to cook the dumplings in)
Avocado and chilli dip:
3 small avocados, peeled and chopped in to small c
A splash of Tabasco
1tsp mustard
1tsp Worcester Sauce
1 organic lemon (reserve the zest and then squeeze
½ a small red chilli de-seeded and chopped
Salt & pepper, to taste
To garnish:
Reserved zest of 1 lemon
1 tbsp Grana Padano Riserva, grated

Servings
6
Person
Preparation Time
30
min

Preparation

1 To make the dough, soak the bread in the milk and squeeze it to remove excess milk. Then put all the dumplings ingredients in a food processor and mix. Let the dough rest

for 10 minutes.

2. Then make 40 small balls of dough, and carefully put them in a pan of hot oil (160°) frying in batches of 10 until they are golden.
3. For the dip, blend the avocado in a food processor with the tabasco, mustard, Worcester sauce, lemon juice, salt and pepper until creamy. Pour into a bowl then top with the chopped red chilli.
4. Serve the dumplings garnished with grated Grana Padano Riserva and lemon zest with the avocado dip on the side