

Ingrediënten

8–10 frozen soup dumplings
1 tablespoon unsalted butter
2 garlic cloves, minced
1 tablespoon gochujang
1 cup heavy cream
½ cup water
Salt and black pepper, to taste
Grated Parmesan cheese, to finish
Chopped chives or sage (optional, for garnish)



Recept

Steamy soup dumplings simmered in a rich, spicy cream sauce—comfort food with a bold Korean twist!

Sauté Garlic:

Melt butter in a pot over medium-high heat. Add garlic and cook for 1–2 minutes until fragrant.

Make Sauce:

Stir in heavy cream, water, and gochujang. Bring to a gentle simmer.

Cook Dumplings:

Add frozen dumplings to the sauce, spacing them apart. Cover with a lid and simmer for about 12 minutes until fully cooked.

Finish & Serve:

Turn off the heat. Sprinkle dumplings with grated Parmesan. Garnish with chives or sage if using. Serve hot.

Bron



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Info Martine Lycke

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In kookpot:

1 el boter laten smelten

+ 2 teentjes look

1 à 2 min bakken

+ Saus:

240 ml room

120 ml water

1 el gochujang (iets minder voor watjes ;-)

+ 12 bevroren dumplings

12 minuten laten koken

Parmezaan (met gewone gemalen kaas gemaakt) en lente ui erop doen bij serveren

Fotos

