

Paprika Quorn ragù with cheese dumplings



Ingredients

For the ragù

2 tbsp olive oil

1 onion, chopped

2 garlic cloves, chopped

1 tsp smoked paprika

150g/5oz Quorn pieces

150ml/5fl oz white wine

150ml/5fl oz double cream

85g/3oz cherry tomatoes, halved

For the dumplings

150g/5oz self-raising flour

1 tsp baking powder

1 tbsp olive oil

75ml/2½fl oz milk

85g/3oz Double Gloucester cheese, grated

Method

Preheat the oven to 180C/360F/Gas 4.

For the ragu, heat the oil in a pan and gently fry the onion and garlic for 4-5 minutes, until soft.

Add the smoked paprika and Quorn pieces and stir well. Continue to fry for 5-7 minutes, then add the wine and bring to the boil.

Add the cream and tomato halves and simmer for 3-4 minutes.

For the dumplings, place the flour, baking powder, oil and enough milk to bind the mix into a food processor and pulse until just coming together as a dough.

Add the cheese and pulse again to just combine.

Roll pieces of the mix into balls about the size of a tangerine, then place them onto a baking sheet. Press the dough balls down slightly, then transfer to the oven to bake for 8-10 minutes, or until golden-brown.

To serve, place the ragu into a serving bowl with the dumplings alongside.