



BEETROOT SOUP WITH WASABI DUMPLINGS



QimiQ BENEFITS

- Smooth and creamy consistency in seconds
- Full taste with less fat content



15



easy

INGREDIENTS FOR 4 PORTIONS

FOR THE SOUP

250 g	QimiQ Cream Base
50 g	Onion(s), finely chopped
300 g	Beetroot(s), peeled
1 tsp	Olive oil
600 ml	Vegetable stock
	Red wine vinegar
	Salt and pepper
	Cumin
1 small pinch(es)	Horseradish
0.5 tsp	Sugar

FOR THE DUMPLINGS

1	Egg white(s)
0.5 tsp	Wasabi
	Salt

METHOD

1. For the soup: fry the onion and beetroot in oil and douse with the vegetable stock.
2. Add the vinegar, seasoning, horseradish and sugar, cook until tender and blend smooth.
3. Stir in the QimiQ Sauce Base and continue to cook until the required consistency has been achieved.
4. For the dumplings: whisk the egg whites until stiff. Add the wasabi and salt and mix well. Form small dumplings with the help of a teaspoon and place in light boiling salt water and allow to draw until light and fluffy.
5. Arrange the dumplings in the beetroot soup and serve immediately.