



RIESLING CREAM SOUP WITH SALMON DUMPLINGS



QimiQ BENEFITS

- Light and fluffy consistency
- Full taste with less fat content
- Acid stable and does not curdle



25



easy

INGREDIENTS FOR 10 PORTIONS

FOR THE DUMPLINGS

250 g QimiQ Classic
400 g Wild salmon fillet, diced
40 ml Noilly Prat/Vermouth dry
Salt and pepper

FOR THE SOUP

1 kg QimiQ Cream Base
200 g Onion(s), finely sliced
200 g Celeriac, diced
200 g Leek, finely sliced
80 g Butter
750 ml Riesling white wine
600 ml Fish stock
Salt and pepper
Dill, fresh

METHOD

1. For the dumplings: blend the QimiQ Classic, salmon, Noilly Prat, salt and pepper together until smooth using an immersion blender and allow to chill.
2. For the soup: fry the onion, celeriac and leek in butter. Douse with the wine and reduce.
3. Add the fish stock and season to taste. Continue to cook until the vegetable is soft and blend smooth.
4. Stir in the QimiQ Sauce Base and continue to cook until the required consistency has been achieved. Season to taste.
5. Form small dumplings out of the dumpling mixture, place in the soup and allow to draw for approx. 4 minutes. Garnish with dill and serve immediately.