RIESLING CREAM SOUP WITH SALMON DUMPLINGS

QimiQ BENEFITS

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

🕐 15   🔥 easy

INGREDIENTS FOR 4 PORTIONS

FOR THE DUMPLINGS

125 g	QimiQ Classic, unchilled
200 g	Wild salmon fillet, diced
20 ml	Noilly Prat/Vermouth dry
	Salt and pepper

FOR THE SOUP

500 g	QimiQ Cream Base
100 g	Onion(s), brunoise
100 g	Celeriac, diced
100 g	Leek, brunoise
40 g	Butter
400 ml	Riesling white wine
300 ml	Fish stock
	Salt and pepper
	Dill, fresh

METHOD

1. For the dumplings: blend the QimiQ Classic, salmon, Noilly Prat, salt and pepper until smooth using an immersion blender and allow to chill.
2. For the soup: fry the onion, celeriac and leek in butter and dust with the flour. Douse with the wine and reduce.
3. Add the fish stock and season to taste. Continue to cook unti 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.