



RIESLING CREAM SOUP WITH SALMON DUMPLINGS



QimiQ BENEFITS

- Acid stable and does not curdle
- Full taste with less fat content
- Problem-free reheating possible



15



easy

INGREDIENTS FOR 10 PORTIONS

FOR THE DUMPLINGS

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

FOR THE SOUP

1 kg QimiQ Classic, chilled
200 g Onion(s), finely sliced
200 g Celeriac, diced
200 g Leek, finely sliced
80 g Butter
80 g Flour, to dust
750 ml Riesling white wine
600 ml Fish stock
Salt
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 until the vegetable is soft, blend smooth and finish with the cold QimiQ Classic.
4. 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.