



# RIESLING CREAM SOUP WITH SALMON DUMPLINGS



## QimiQ BENEFITS

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



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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

**250 g** QimiQ Classic, chilled  
**100 g** Onion(s), finely sliced  
**100 g** Celeriac, diced  
**100 g** Leek, finely sliced  
**40 g** Butter  
**40 g** Flour, to dust  
**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 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.