



# SALSIFY SOUP WITH SALMON CROSTINI



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Enhances the natural taste of added ingredients
- Quick and easy preparation



15



easy

## INGREDIENTS FOR 10 PORTIONS

### FOR THE SOUP

|                     |                        |
|---------------------|------------------------|
| <b>500 g</b>        | QimiQ Classic, chilled |
| <b>800 g</b>        | Black salsify          |
| <b>200 g</b>        | Onion(s), chopped      |
| <b>100 g</b>        | Butter                 |
| <b>80 g</b>         | Flour, to dust         |
| <b>200 ml</b>       | White wine             |
| <b>1.8 litre(s)</b> | Vegetable stock        |
|                     | Salt and pepper        |

### FOR THE SALMON CROSTINI

|              |                                 |
|--------------|---------------------------------|
| <b>250 g</b> | QimiQ Classic, unchilled        |
| <b>80 g</b>  | Sour cream 15 % fat             |
| <b>20</b>    | Baguette slices 15 g each       |
| <b>250 g</b> | Smoked salmon, chopped          |
| <b>2 tsp</b> | Mixed herbs, finely chopped     |
| <b>60 g</b>  | Shallot(s), finely sliced       |
|              | Pepper                          |
|              | Lemon juice                     |
|              | Garden herbs, fresh, to garnish |

## METHOD

1. For the soup: peel and slice the salsify, fry together with the onion in the butter and dust with the flour.
2. Add the white wine and vegetable stock, season to taste and continue to cook until soft.
3. Blend the soup and finish with the cold QimiQ Classic.
4. For the salmon crostini: bake the slices of bread at 140 °C until completely dry.
5. Whisk the unchilled QimiQ Classic until smooth. Add the remaining ingredients and mix well. Season to taste.
6. Form small dumplings out of the mixture and place on the bread slices.
7. Garnish with herbs and serve together with the soup.