



VENISON SOUP WITH FRENCH BREAD FROM RUDOLF AND KARL OBAUER



QimiQ BENEFITS

- 100% natural, contains no preservatives, additives or emulsifiers
- Acid and alcohol stable
- Creamy indulgent taste with less fat



25



easy

INGREDIENTS FOR 6 PORTIONS

500 g Venison
200 g Celeriac
3 Carrots
15 g Ginger root
3 Garlic clove(s)
2 Onion(s)
1 tbsp Vegetable oil
500 ml Red wine
5 Juniper berries
5 cm Stick of cinnamon
1 tbsp Marjoram, dried
2 Pimento seeds
1 tsp Lovage, dried
2 Bay leaves
Gin
Salt
Tabasco sauce
1 tsp Arrowroot powder
Chives, to garnish

FOR THE FRENCH BREAD

60 g QimiQ Classic
150 g Game liver, fresh
1 small[kleiner] Porcini mushrooms (optional)
1 Garlic clove(s)
1 Shallot(s)
20 g Streaky bacon
1 tsp Wheat semolina
1 tbsp Butter
Salt and pepper
Tabasco sauce
Caraway seed powder
Brown bread

METHOD

1. For the french bread, chop the liver. Slice the porcini, garlic and shallot and chop the bacon. Melt the butter in a saucepan, add the semolina and add the chopped ingredients. Cover and cook until the liver is cooked through. Season to taste with salt, pepper, tabasco and caraway seed. Add the QimiQ Classic, blend to a smooth paste and chill.
2. Spread thin slices of brown bread liberally with the liver paste and top with a second slice. Wrap the sandwiches in cling film and freeze.
3. To serve, remove the frozen sandwiches from the freezer, cut into 3 cm squares and defrost to room temperature.
4. For the soup, mince the meat and finely chop the celeriac, carrot, ginger, garlic and onion.

5. Heat oil in a large saucepan. Add the meat, vegetable and garlic and fry lightly on all sides. Douse with white wine, add 3 litres of water. Bring to the boil and scoop off the foam. Add the seasoning when no further foam develops, cover and simmer for approx. 1 hour.
6. Add the gin, salt and tabasco to taste. Stir the loveage into water and add enough to the soup to bind lightly.
7. Place the french bread in soup bowls and cover with hot soup. Serve sprinkled with chopped chives if required.