



# FISH DUMPLINGS IN A WHITE WINE SAUCE WITH BEETROOT POTATOES



## QimiQ BENEFITS

- Alcohol stable and does not curdle
- Enhances the natural taste of added ingredients
- Smooth and creamy consistency in seconds
- Creamy indulgent taste with less fat



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easy

## INGREDIENTS FOR 4 PORTIONS

### FOR THE FISH DUMPLINGS

**250 g** QimiQ Classic, unchilled

**400 g** Fish fillet

**2 tbsp** Dry vermouth

Salt and pepper

### FOR THE BEETROOT POTATOES

**500 ml** Beetroot juice

**500 ml** Water

Salt

**1 kg** Potatoes, small

### FOR THE WHITE WINE SAUCE

**125 g** QimiQ Cream Base

**150 ml** Fish stock

**150 ml** Riesling white wine

Salt and pepper

Flat-leaf parsley, to garnish

## METHOD

1. For the fish dumplings: blend the QimiQ Classic, fish and Vermouth smooth. Season with salt and pepper.
2. Form small dumplings with a dessert spoon, place carefully in boiling water and allow to draw for 2 minutes. Remove with a draining ladel, pat dry with kitchen roll and keep warm.
3. For the beetroot potatoes: bring the beetroot juice, water and salt to the boil. Cook the potatoes in the beetroot water, drain and keep warm.
4. For the white wine sauce: bring the fish stock and wine to the boil and reduce. Season with salt and pepper. Stir in the QimiQ Sauce Base and continue to cook until the required consistency has been achieved. Blend until frothy.
5. Serve the fish dumplings in the white wine sauce with the beetroot potatoes garnished with parsley.