



FISH DUMPLINGS IN A WHITE WINE SAUCE WITH BEETROOT POTATOES



QimiQ BENEFITS

- Alcohol stable and does not curdle
- Creamy indulgent taste with less fat
- Binds with fluid - no separation of ingredients



15



easy

INGREDIENTS FOR 8 PORTIONS

FOR THE FISH DUMPLINGS

500 g QimiQ Classic, unchilled

800 g Fish fillet

4 tbsp Dry vermouth

Salt and pepper

FOR THE BEETROOT POTATOES

1 litre(s) Beetroot juice

1 litre(s) Water

Salt

2 kg Potatoes, small

FOR THE WHITE WINE SAUCE

250 g QimiQ Cream Base

300 ml Fish stock

300 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 ladle, 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.