



FROTHY QUINCE AND PARSNIP SOUP WITH APPLE AND BACON TORTELLINI



QimiQ BENEFITS

- Full taste with less fat content
- Smooth and creamy consistency in seconds
- Quick and easy preparation



25



easy

INGREDIENTS FOR 10 PORTIONS

FOR THE SOUP

500 g	QimiQ Cream Base
100 g	Onion(s), finely chopped
60 g	Butter
250 ml	White wine
40 ml	Balsamic vinegar, white
1 litre(s)	Vegetable stock
150 g	Quinces, fresh, peeled
150 g	Parsnips, fresh, peeled
100 g	Apple(s), diced
2 g	Cloves, ground
	Salt and pepper
	Ground nutmeg, ground

FOR THE APPLE AND BACON TORTELLINI

250 g	Double-grip flour type 480
120 g	Egg yolk(s)
20 g	Olive oil
2 g	Salt
	Ground nutmeg, ground

FOR THE FILLING

250 g	QimiQ Cream Base
100 g	Apple(s), peeled
20 g	Butter
80 g	Onion(s), finely chopped
150 g	Streaky smoked bacon, finely diced
10 g	Olive oil
50 g	Flat-leaf parsley, fresh
20 g	Marjoram, fresh
125 g	Ricotta min. 45 % fat
	Salt
	Black pepper, freshly ground

METHOD

1. For the soup: sauté the onions in the butter. Add the quinces, parsnips and apples and fry until transparent.
2. Douse with the white wine and Balsamic vinegar and cook until reduced.
3. Add the vegetable stock and seasoning and cook until the fruits and vegetables are soft. Using an immersion mixer, blend the soup until smooth.
4. Stir in the QimiQ Cream Base and continue to cook until the required consistency has been achieved.
5. For the tortellini: knead the flour, egg yolk, oil, salt and nutmeg to a smooth dough. Allow to rest for 1 hour.
6. For the filling: sauté the diced apples in butter and allow to

cool.

7. Sauté the onions and bacon in the olive oil and add the herbs.
8. Add the Ricotta and apples and mix well. Season with salt and pepper.
9. Add the QimiQ Cream Base (previously QimiQ Sauce Base) and bring to the boil briefly. Allow to cool.
10. Roll the dough out as thinly as possible on a lightly floured surface. Cut out Ø 6 cm large circles from the dough.
11. Place half a teaspoon of the filling onto the centre of each circle of dough. Fold the circle in half, making sure the edges are sealed tightly. Pull the sides together to form a tortellini shape.
12. Place the tortellini in boiling salted water, reduce the heat and continue to cook until done.
13. Blend the soup until frothy with an immersion blender and serve garnished with the tortellini, parsley and fried parsnip chips.