



BLACK RADISH SOUP



QimiQ BENEFITS

- Alcohol stable and does not curdle
- Smooth and creamy consistency in seconds
- Full taste with less fat content
- Problem-free reheating possible



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easy

INGREDIENTS FOR 4 PORTIONS

250 g	QimiQ Cream Base
1	Onion(s), finely diced
80 g	Apple(s), peeled, diced
70 g	Butter
300 g	Black radish, peeled, diced
250 ml	White wine
1 litre(s)	Vegetable stock
1	Bay leaf
1 tsp	Marjoram, dried
	Salt
	Black pepper, freshly ground
1 pinch(es)	Cinnamon

METHOD

1. Sauté the onions and apples in the butter until soft. Add the black radish and potatoes, douse with the white wine and cook until reduced by half.
2. Add the clear vegetable stock, bay leaves and marjoram. Season with the salt, pepper and cinnamon and cook for approx. 30 minutes until the vegetables are soft.
3. Remove the bay leaf and puree the soup with an immersion blender until smooth.
4. Stir in the QimiQ Sauce Base and continue to cook until the required consistency has been achieved. Season to taste and serve.