



CHILLED BEET SOUP WITH HORSERADISH FOAM



QimiQ BENEFITS

- Acid stable and does not curdle
- Can easily be pre-prepared
- Smooth and creamy consistency in seconds
- Full taste with less fat content



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easy

INGREDIENTS FOR 10 PORTIONS

FOR THE HORSERADISH FOAM

190 g	QimiQ Classic
150 g	Mascarpone
10 g	Lemon juice
60 g	Horseradish, grated
100 ml	Whipping cream 36 % fat
3 g	Salt
1 g	White pepper

FOR THE SOUP

500 g	QimiQ Cream Base
400 g	Beetroot(s)
25 ml	Olive oil
5 g	Caraway seed powder
7 g	Salt
5 g	Black pepper
175 g	Onion(s), finely diced
100 g	Celery, finely diced
15 g	Garlic, finely chopped
35 g	Chicken stock concentrate
500 ml	Water
250 g	Apple(s), sour, peeled
25 ml	Apple vinegar

TO GARNISH

5 g	Chives, finely sliced
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METHOD

1. For the horseradish foam: place all of the ingredients into a blender and mix well. Pour into an iSi bottle, foam and store chilled until needed.
2. For the soup: wash the red beets very well. Use some of the olive oil, caraway, salt and pepper and rub this mixture onto the red beets.
3. Bake until tender at 175° C for about 45 minutes. (Dice one of the larger beets to use as garnish later).
4. While still warm, peel the skin of the beets, roughly chop and set aside.
5. Sauté the onions and celery in the olive oil until translucent. Add the garlic and sauté for a minute.
6. Add the chicken stock/water, diced apples and simmer until the apples are tender. Add the red beets, apple vinegar and seasoning and simmer. Add the QimiQ Cream Base and bring to a quick boil.
7. Remove from the heat and use a stick blender to puree the soup until smooth. Chill until service time.
8. Place the small diced roasted red beet on the bottom of a chilled soup bowl, top with the chilled soup and garnish with the horseradish foam and sliced chives.