



# CREAM OF CELERIAC SOUP WITH BUCKWHEAT ROULADE



## QimiQ BENEFITS

- Reduces skin formation
- Acid stable and does not curdle



25



easy

## INGREDIENTS FOR 10 PORTIONS

### FOR THE SOUP

**200 g** QimiQ Classic, chilled  
**1** Onion(s), finely chopped  
**150 g** Potatoes, diced  
**450 g** Celeriac, peeled  
**80 g** Butter  
**60 ml** White wine  
**40 ml** Noilly Prat/Vermouth dry  
**700 ml** Beef stock

### FOR THE ROULADE FILLING

**80 g** QimiQ Classic, unchilled  
**200 g** Quark 20 % fat  
**4** Egg yolk(s)  
**1 tsp** Flat-leaf parsley, finely chopped  
**1 tsp** Chives, finely chopped  
Ground nutmeg  
Salt  
Pepper  
Cumin, ground

### FOR THE BUCKWHEAT ROULADE

**200 g** Buckwheat flour  
**400 ml** Milk  
**2** Egg(s)  
Salt  
Pepper  
Ground nutmeg

## METHOD

1. Preheat the oven to 160 °C (convection oven).
2. For the soup: fry the onion, potato and celeriac in butter. Douse with white wine and Noilly Prat and add the beef stock. Finish with the cold QimiQ.
3. For the filling: whisk the QimiQ smooth. Add the quark, egg yolks, parsley, chives and seasoning and mix well.
4. For the buckwheat roulade: mix the flour, milk, egg and seasoning to a batter and use to make thin pancakes. Spread the filling onto the pancakes and roll into roulades. Wrap in tin foil and bake in a pre-heated oven for approx.15 minutes.
5. Blend the soup, slice the roulade and serve arranged in the hot soup.