



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.