



# ROASTED BEETROOT SOUP



## QimiQ BENEFITS

- Creamy consistency
- Full taste with less fat content
- Problem-free reheating possible



15



easy

## INGREDIENTS FOR 10 PORTIONS

<b>1.5 kg</b>	QimiQ Cream Base
<b>2 kg</b>	Beetroot(s)
<b>25 ml</b>	Olive oil
<b>9 g</b>	Salt
<b>4 g</b>	Black pepper, coarse
<b>10 g</b>	Cumin
<b>350 g</b>	Red onion(s), diced
<b>45 g</b>	Butter
<b>200 g</b>	Leek, the white only, finely chopped
<b>25 g</b>	Garlic, chopped
<b>250 g</b>	Apple(s), diced
<b>1.5 litre(s)</b>	Chicken stock
<b>150 g</b>	Raspberry puree
<b>2 g</b>	Pimento spice, ground
<b>2 g</b>	Ginger powder
<b>2</b>	Bay leaves
<b>1 g</b>	Thyme, dried
<b>30 ml</b>	White balsamic vinegar
<b>30 ml</b>	Lemon juice

## TO GARNISH

<b>300 g</b>	Crème fraîche
	Chives

## METHOD

1. Toss the washed beetroots with the olive oil, season with the salt, pepper and caraway seeds and roast until tender. Peel, chop coarsely and set aside.
2. Sauté the onions in the butter until translucent. Add the leek, garlic and apples and simmer until tender.
3. Add the chicken stock, QimiQ Cream Base, raspberry puree, spices and beetroots and bring to the boil.
4. Remove the bay leaves and burr mix the soup until smooth. Season to taste.
5. Top with the creme fraiche, sprinkle with chives and serve.