



FOAMY RED WINE SOUP WITH APPLE AND CINNAMON ROLLS



QimiQ BENEFITS

- Smooth and creamy consistency in seconds
- Problem-free reheating possible
- Creamy indulgent taste with less fat



15

INGREDIENTS FOR 4 PORTIONS

FOR THE APPLE AND CINNAMON ROLLS

125 g	QimiQ Cream Base
1	Apple(s), grated
2 tbsp	Hazelnuts, grated
1	Egg(s)
1 small pinch(es)	Cinnamon
1 package	Puff pastry
	Egg(s), to brush
12	Walnuts

FOR THE FOAMY RED WINE SOUP

250 g	QimiQ Cream Base
100 g	Butter
1	Onion(s), finely sliced
2	Apple(s), peeled, cut into pieces
60 g	Celeriac, peeled, cut into pieces
1 tsp	Sugar
250 ml	Red wine
250 ml	Vegetable stock
0.5 small pinch(es)	Ginger powder
0.5 small pinch(es)	Cinnamon
0.5 small pinch(es)	Cloves
1 pinch(es)	Marjoram, dried
	Salt and pepper

METHOD

1. For the apple and cinnamon rolls: mix the QimiQ Cream Base with the grated apple, hazelnuts, egg and cinnamon together well. Spread the mixture onto the puff pastry, roll in and cut into 12 rolls.
2. Brush the rolls with the egg and place a walnut onto each one. Bake in a preheated oven at 200 °C (conventional oven) for approx. 10-15 minutes.
3. For the foamy red wine soup: sauté the onion, apple and celeriac in butter. Add the sugar and caramelize. Douse with the red wine and allow to reduce. Add the vegetable stock and allow to simmer covered for approx. 20 minutes.
4. Add the QimiQ Cream Base and spices and season to taste with salt and pepper. Blend smooth using an immersion blender.
5. Serve the soup with the apple and cinnamon rolls.