



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 10 PORTIONS

FOR THE APPLE AND CINNAMON ROLLS

| | |
|--------------------------|-------------------|
| 250 g | QimiQ Cream Base |
| 200 g | Apple(s), grated |
| 4 tbsp | Hazelnuts, grated |
| 2 | Egg(s) |
| 2 small pinch(es) | Cinnamon |
| 2 package | Puff pastry |
| | Egg(s), to brush |
| 20 | Walnuts |

FOR THE FOAMY RED WINE SOUP

| | |
|--------------------------|-----------------------------------|
| 500 g | QimiQ Cream Base |
| 200 g | Butter |
| 2 | Onion(s), finely sliced |
| 400 g | Apple(s), peeled, cut into pieces |
| 120 g | Celeriac, peeled, cut into pieces |
| 1 tsp | Sugar |
| 500 ml | Red wine |
| 500 ml | Vegetable stock |
| 1 small pinch(es) | Ginger powder |
| 1 small pinch(es) | Cinnamon |
| 1 small pinch(es) | Cloves |
| 2 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 well. Spread the mixture onto the puff pastry, roll and cut into rolls.
2. Brush the rolls with the egg and place a walnut on top of each one. Bake in a preheated oven at 200 °C (conection 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.