

QimiQ BENEFITS

- Smooth and creamy consistency in seconds
- Fillings remain moist for longerEnhances the natural taste of
- added ingredients



INGREDIENTS FOR 10 PORTIONS

250 g QimiQ Cream Base150 g Quark 20 % fat150 g Poppy seeds350 g Plums, finely diced1 small pinch(es)Cinnamon, groundCilantro, groundSaltBlack pepper, freshly ground1 packageStrudel or filo pastryButter, melted, to brushFOR THE CREAMYCHAMPAGNE SOUP200 g QimiQ Cream Base200 g Onion(s), finely sliced10 g Garlic, finely chopped100 g Butter125 ml White wine11 litre(s)Chicken stockSalt and pepperGround nutmeg, ground125 ml Champagne, or dry sparkling wine	FOR THE POPPY S	EED STRUDEL
150 gPoppy seeds350 gPlums, finely diced1 small pinch(es)Cinnamon, groundCilantro, groundCilantro, groundSaltBlack pepper, freshly ground1 packageStrudel or filo pastryButter, melted, to brushEFOR THE CREAMY CHAMPAGNE SOUP500 gQimiQ Cream Base200 gOnion(s), finely sliced10 gGarlic, finely chopped100 gButter125 mlWhite wine11itre(s)Chicken stockSalt and pepperGround nutmeg, ground	250 g	QimiQ Cream Base
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125 ml White wine 1 litre(s) Chicken stock Salt and pepper Ground nutmeg, ground	10 g	Garlic, finely chopped
1 litre(s) Chicken stock Salt and pepper Ground nutmeg, ground	100 g	Butter
Salt and pepper Ground nutmeg, ground	125 ml	White wine
Ground nutmeg, ground	1 litre(s)	Chicken stock
5.5		Salt and pepper
125 ml Champagne, or dry sparkling wine		Ground nutmeg, ground
Let in champagne, or ary spanning whic	125 ml	Champagne, or dry sparkling wine

METHOD

- 1. Preheat the oven to 190 °C (conventional oven).
- 2. For the poppy seed strudel: mix the QimiQ Sauce Base together with the quark, poppy seeds, plums and spices and season to taste.
- 3. Brush the strudel pastry with the melted butter and cut into 10 rectangles. Spread the filling onto one third of each strudel rectangle, roll into mini strudels and brush with the melted butter.
- 4. Bake the strudels in the preheated oven for approx. 10-12 minutes.
- 5. For the creamy champagne soup: sauté the onion and garlic in the butter. Douse with the white wine and allow to reduce. Add the chicken stock and allow to simmer for approx. 20 minutes.
- 6. Add the QimiQ Sauce Base and season to taste. Blend with an immersion blender until smooth.
- 7. Refine the soup with the champagne and serve with the poppy seed strudel.