



POTATO & LEEK SOUP WITH WHITE TRUFFLE FOAM

QimiQ BENEFITS

- Acid stable and does not curdle
- Emulsifies with oil
- Full taste with less fat content
- Smooth and creamy consistency in seconds



15



medium

INGREDIENTS FOR 10 PORTIONS

FOR THE WHITE TRUFFLE FOAM

150 g	QimiQ Classic
100 g	Cream 36 % fat
30 g	White truffle oil
200 g	Mascarpone
2 g	Salt
1 g	White pepper, freshly ground
30 g	Lemon juice

FOR THE POTATO AND LEEK SOUP

680 g	QimiQ Cream Base
325 g	Leek, finely sliced
15 g	Olive oil
15 g	Garlic, finely chopped
680 g	Chicken stock
15 g	White balsamic vinegar
125 g	White wine
550 g	Potatoes, peeled
5 g	Salt
1.5 g	Black pepper
0.5 g	Ground nutmeg
8 g	Chives, finely sliced

METHOD

1. For the white truffle foam: mix all of the ingredients with a stick blender until smooth. Fill into an iSi bottle (strain if needed). Charge and chill vertically until required.
2. For the soup: sauté the leeks with the olive oil. Add the garlic and sauté for a minute.
3. Add the chicken stock, white balsamic vinegar, white wine, potatoes and spices and simmer until the vegetables are tender.
4. Add the QimiQ Sauce Base and bring to a simmer. Remove from the heat.
5. Puree the soup with a stick blender until smooth. Chill overnight.
6. Serve in a chilled bowl topped with the truffle foam and fresh chives.