



SALSIFY SOUP WITH SALMON CROSTINI



QimiQ BENEFITS

- Quick and simple preparation
- Enhances the natural taste of added ingredients
- Gluten free
- Creamy indulgent taste with less fat



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easy

INGREDIENTS FOR 10 PORTIONS

FOR THE SOUP

500 g	QimiQ Sauce Base
500 g	Black salsify
200 g	Onion(s), minced
80 g	Butter
200 ml	White wine
800 ml	Vegetable stock
	Salt and pepper

FOR THE SALMON CROSTINI

250 g	QimiQ Classic, room temperature
20	Baguette slices 15 g each
80 g	Sour cream 15 % fat
250 g	Smoked salmon, chopped
2 tsp	Mixed herbs, finely chopped
60 g	Shallot(s), finely sliced
	Pepper
	Lemon juice
	Garden herbs, fresh, to garnish

METHOD

1. For the soup: peel and slice the salsify and fry together with the onion in the butter.
2. Add the white wine and vegetable stock, season to taste and continue to cook until soft.
3. Blend the soup, stir in the QimiQ Sauce Base and continue to cook until the required consistency has been achieved.
4. Bake the slices of bread at 280 °F until completely dry.
5. Whisk the unchilled QimiQ Classic until smooth. Add the remaining ingredients and mix well. Season to taste.
6. Form small dumplings out of the mixture and place on the dry bread slices.
7. Garnish with herbs and serve together with the soup.