



RIESLING CREAM SOUP WITH SALMON DUMPLINGS



QimiQ BENEFITS

- Light and fluffy consistency
- Full taste with less fat content
- Acid stable and does not curdle



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easy

INGREDIENTS FOR 4 PORTIONS

FOR THE DUMPLINGS

125 g QimiQ Classic, room temperature

200 g Wild salmon fillet, diced

20 ml Vermouth dry

Salt and pepper

FOR THE SOUP

500 g QimiQ Sauce Base

100 g Onion(s), brunoise

100 g Celeriac, diced

100 g Leek, brunoise

40 g Butter

400 ml Riesling white wine

300 ml Fish stock

Salt and pepper

Dill, fresh

METHOD

1. For the dumplings: blend the QimiQ Classic, salmon, Noilly Prat, salt and pepper until smooth using an immersion blender and allow to chill.
2. For the soup: fry the onion, celeriac and leek in butter and dust with the flour. Douse with the wine and reduce.
3. Add the fish stock and season to taste. Continue to cook until the vegetable is soft and blend smooth.
4. Stir in the QimiQ Sauce Base and continue to cook until the required consistency has been achieved. Season to taste.
5. Form small dumplings out of the dumpling mixture, place in the soup and allow to draw for approx. 4 minutes. Garnish with dill and serve immediately.