



# RIESLING CREAM SOUP WITH SALMON DUMPLINGS



## QimiQ BENEFITS

- Acid stable and does not curdle
- Full taste with less fat content
- Problem-free reheating possible



15



easy

## INGREDIENTS FOR 10 PORTIONS

### FOR THE DUMPLINGS

**250 g** QimiQ Classic, room temperature

**400 g** Wild salmon fillet, diced

**40 ml** Vermouth dry

Salt

Pepper

### FOR THE SOUP

**1 kg** QimiQ Classic, chilled

**200 g** Onion(s), finely sliced

**200 g** Celeriac, diced

**200 g** Leek, finely sliced

**80 g** Butter

**80 g** AP Flour, to dust

**750 ml** Riesling white wine

**600 ml** Fish stock

Salt

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, blend smooth and finish with the cold QimiQ Classic.
4. 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.