RIESLING CREAM SOUP WITH SALMON DUMPLINGS

QimiQ BENEFITS

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

🕐 25   🔥 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

250 g	QimiQ Classic, chilled
100 g	Onion(s), finely sliced
100 g	Celeriac, diced
100 g	Leek, finely sliced
40 g	Butter
40 g	AP Flour, to dust
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 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 unti 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.