



SALSIFY SOUP WITH SALMON CROSTINI



QimiQ BENEFITS

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



15



easy

INGREDIENTS FOR 4 PORTIONS

FOR THE SOUP

250 g QimiQ Sauce Base

400 g Black salsify

100 g Onion(s), minced

10 g Butter

100 ml White wine

900 ml Vegetable stock

Salt and pepper

FOR THE SALMON CROSTINI

125 g QimiQ Classic, room temperature

8 Baguette slices 15 g each

100 g Smoked salmon, chopped

5 g 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. For the salmon crostini: 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.
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.