



SALSIFY SOUP WITH SALMON CROSTINI



QimiQ BENEFITS

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



15



easy

INGREDIENTS FOR 10 PORTIONS

FOR THE SOUP

500 g	QimiQ Classic, chilled
800 g	Black salsify
200 g	Onion(s), minced
100 g	Butter
80 g	AP Flour, to dust
200 ml	White wine
1.8 litre(s)	Vegetable stock
	Salt and pepper

FOR THE SALMON CROSTINI

250 g	QimiQ Classic, room temperature
80 g	Sour cream 15 % fat
20	Baguette slices 15 g each
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, fry together with the onion in the butter and dust with the flour.
2. Add the white wine and vegetable stock, season to taste and continue to cook until soft.
3. Blend the soup and finish with the cold QimiQ Classic.
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. Season to taste.
6. Form small dumplings out of the mixture and place on the bread slices.
7. Garnish with herbs and serve together with the soup.