



SALSIFY SOUP WITH SALMON CROSTINI



QimiQ BENEFITS

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



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easy

INGREDIENTS FOR 4 PORTIONS

FOR THE SOUP

250 g QimiQ Classic, chilled

400 g Black salsify

100 g Onion(s), minced

10 g Butter

AP Flour, to dust

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, minced

20 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 dry bread slices.
7. Garnish with herbs and serve together with the soup.