



# BLACK RADISH SOUP WITH SMOKED FISH FILLED FRENCH TOAST



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Binds with fluid - no separation of ingredients
- Smooth and creamy consistency in seconds
- Alcohol stable and does not curdle



15



easy

## INGREDIENTS FOR 10 PORTIONS

### FOR THE SOUP

<b>600 g</b>	QimiQ Sauce Base
<b>200 g</b>	Onion(s), finely diced
<b>200 g</b>	Apple(s), peeled, diced
<b>170 g</b>	Butter
<b>750 g</b>	Black radish, peeled, diced
<b>600 ml</b>	White wine
<b>2.5 litre(s)</b>	Vegetable stock
<b>12</b>	Bay leaves
<b>0.5 g</b>	Marjoram, dried
	Salt
	Black pepper, freshly ground
<b>1 pinch(es)</b>	Cinnamon

### FOR THE FRENCH TOAST

<b>125 g</b>	QimiQ Classic, room temperature
<b>125 g</b>	Smoked fish fillets, finely chopped
<b>80 g</b>	Gervais, unflavoured
<b>40 g</b>	Apple, finely grated
<b>30 g</b>	Walnuts, finely chopped
<b>10 g</b>	Horseradish, finely grated
<b>10 ml</b>	Lemon juice
<b>10 ml</b>	Olive oil
<b>1</b>	Egg yolk(s)
	Salt
	Black pepper, freshly ground
<b>20 g</b>	Parsley, fresh
<b>9</b>	Slice(s) of white bread
<b>150 g</b>	AP Flour
<b>80 ml</b>	Milk
<b>2</b>	Egg(s)
	Vegetable oil, to fry

## METHOD

1. For the soup: sauté the onions and apples in the butter until soft. Add the black radish, douse with the white wine and cook until reduced by half.
2. Add the clear vegetable stock, bay leaves and marjoram. Season with the salt, pepper and cinnamon and cook for approx. 30 minutes until the vegetables are soft.
3. Remove the bay leaves and puree the soup until smooth with an immersion blender.
4. Stir in the QimiQ Sauce Base and continue to cook until the required consistency has been achieved.
5. For the French toast: whisk the QimiQ Classic smooth. Add the smoked fish, Gervais, apples, walnuts, horseradish,

lemon juice, olive oil, egg yolk and spices and mix well.

6. Remove half of the mixture and set aside. Add the parsley to the remaining half and mix well.
7. Spread the fish mixture without the parsley approx. 3 mm thick onto 3 slices of toast.
8. Cover with a second slice of toast and spread with the fish and parsley mixture.
9. Top with a third slice of toast and press lightly.
10. Whisk the eggs and milk together. Coat the French toast in flour and dip into the egg and milk mixture. Fry in hot oil until golden brown.
11. Allow to cool, cut into small pieces and serve with the soup.