



BLACK RADISH SOUP



QimiQ BENEFITS

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



15



easy

INGREDIENTS FOR 4 PORTIONS

250 g	QimiQ Classic, chilled
1	Onion(s), finely diced
80 g	Apple(s), peeled, diced
70 g	Butter
300 g	Black radish, peeled, diced
80 g	Floury potato(es), peeled, diced
250 ml	White wine
1 litre(s)	Vegetable stock
1	Bay leaf
1 tsp	Marjoram, dried
	Salt
	Black pepper, freshly ground
1 pinch(es)	Cinnamon

METHOD

1. 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 leaf and marjoram. Season with the salt, pepper and cinnamon and cook for approx. 30 minutes until the vegetables are soft.
3. Remove the bay leaf and puree the soup with an immersion blender until smooth.
4. Finish with the cold QimiQ Classic, season to taste and serve.