



BLACK RADISH SOUP WITH SMOKED FISH FILLED FRENCH TOAST



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Binds with fluid - no separation of ingredients
- Problem-free reheating possible



15



easy

INGREDIENTS FOR 10 PORTIONS

FOR THE SOUP

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

FOR THE FRENCH TOAST

125 g	QimiQ Classic, room temperature
125 g	Smoked fish fillets, finely chopped
80 g	Gervais, unflavoured
40 g	Apple(s), finely grated
30 g	Walnuts, finely chopped
10 g	Horseradish, finely grated
10 ml	Lemon juice
10 ml	Olive oil
1	Egg yolk(s)
	Salt
	Black pepper, freshly ground
20 g	Parsley, fresh
9	Slice(s) of white bread
150 g	AP Flour
80 ml	Milk
2	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 with an immersion blender until smooth.
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 parsley onto 3 slices of toast approx. 3 mm thick.
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.