



# CHILLED BEET SOUP WITH HORSERADISH FOAM



## QimiQ BENEFITS

- Acid stable and does not curdle
- Can easily be pre-prepared
- Smooth and creamy consistency in seconds
- Full taste with less fat content



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easy

## INGREDIENTS FOR 10 PORTIONS

### FOR THE HORSERADISH FOAM

<b>190 g</b>	QimiQ Classic
<b>150 g</b>	Mascarpone
<b>10 g</b>	Lemon juice
<b>60 g</b>	Horseradish, grated
<b>100 ml</b>	Whipping cream 36% fat
<b>3 g</b>	Salt
<b>1 g</b>	White pepper

### FOR THE SOUP

<b>500 g</b>	QimiQ Sauce Base
<b>400 g</b>	Red beet(s)
<b>25 ml</b>	Olive oil
<b>5 g</b>	Caraway seed powder
<b>7 g</b>	Salt
<b>5 g</b>	Black pepper
<b>175 g</b>	Onion(s), finely diced
<b>100 g</b>	Celery, finely diced
<b>15 g</b>	Garlic, finely chopped
<b>35 g</b>	Chicken stock concentrate
<b>500 ml</b>	Water
<b>250 g</b>	Apple(s), sour, peeled
<b>25 ml</b>	Apple cider vinegar

### TO GARNISH

<b>5 g</b>	Chives, finely sliced
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## METHOD

1. For the horseradish foam: place all of the ingredients into a blender and mix well. Pour into an iSi bottle, foam and store chilled until needed.
2. For the soup: wash the red beets very well. Use some of the olive oil, caraway, salt and pepper and rub this mixture onto the red beets.
3. Bake until tender at 350° F for about 45 minutes. (Dice one of the larger beets to use as garnish later).
4. While still warm, peel the skin of the beets, roughly chop and set aside.
5. Sauté the onions and celery in the olive oil until translucent. Add the garlic and sauté for a minute.
6. Add the chicken stock/water, diced apples and simmer until the apples are tender. Add the red beets, apple vinegar and seasoning and simmer. Add the QimiQ Sauce Base and bring to a quick boil.
7. Remove from the heat and use a stick blender to puree the soup until smooth. Chill until service time.
8. Place the small diced roasted red beet on the bottom of a chilled soup bowl, top with the chilled soup and garnish with the horseradish foam and sliced chives.