



# WINTER SOUP WITH QUARK DUMPLINGS



## QimiQ BENEFITS

- Acid and alcohol stable
- Full taste with less fat content
- Light and fluffy consistency



15



easy

## INGREDIENTS FOR 4 PORTIONS

### FOR THE SOUP

<b>250 g</b>	QimiQ Sauce Base
<b>80 g</b>	Butter
<b>180 g</b>	Red cabbage, roughly chopped
<b>80 g</b>	Apple(s), peeled
<b>60 g</b>	Celeriac, diced
<b>60 g</b>	Onion(s), diced
<b>10 g</b>	Sugar
<b>125 ml</b>	Red wine
<b>400 ml</b>	Clear vegetable stock
	Salt
	Black pepper, freshly ground
<b>0.5 small</b>	
<b>pinch(es)</b>	Ginger powder
<b>0.5 small</b>	
<b>pinch(es)</b>	Cloves, ground
<b>1 small pinch(es)</b>	Cinnamon, ground
<b>0.5 tsp</b>	Marjoram
<b>0.5</b>	Orange(s), finely grated zest

### FOR THE QUARK DUMPLINGS

<b>125 g</b>	QimiQ Sauce Base
<b>200 g</b>	Quark 20 % fat
<b>90 g</b>	White bread crumbs
<b>1</b>	Egg(s)
<b>1</b>	Egg yolk(s)
	Salt
<b>0.5</b>	Orange(s), finely grated zest

## METHOD

1. For the soup: heat the oil with the butter in a saucepan. Add the red cabbage, celeriac and onions and sauté. Add the granulated sugar and caramelize.
2. Douse with the red wine and allow to simmer covered for approx. 20 minutes.
3. Add the QimiQ Sauce Base, vegetable stock and spices, blend and season to taste.
4. For the quark dumplings: whisk the QimiQ Sauce Base with the quark until smooth. Add the remaining ingredients and mix well. Season to taste.
5. Allow the mixture to rest for approx. 20 minutes. Form dumplings and allow to draw in hot salted water.
6. Serve with the soup.