



CREAM OF CELERIAC SOUP WITH BUCKWHEAT ROULADE



QimiQ BENEFITS

- Reduces skin formation
- Acid stable and does not curdle



25



easy

INGREDIENTS FOR 10 PORTIONS

FOR THE SOUP

200 g	QimiQ Classic, chilled
1	Onion(s), finely chopped
150 g	Potatoes, diced
450 g	Celeriac, peeled
80 g	Butter
60 ml	White wine
40 ml	Vermouth dry
700 ml	Beef stock

FOR THE ROULADE FILLING

80 g	QimiQ Classic, room temperature
200 g	Quark 20 % fat
4	Egg yolk(s)
1 tsp	Parsley, finely chopped
1 tsp	Chives, finely chopped
	Nutmeg
	Salt
	Pepper
	Caraway seeds, ground

FOR THE BUCKWHEAT ROULADE

200 g	Buckwheat flour
400 ml	Milk
2	Egg(s)
	Salt
	Pepper
	Nutmeg

METHOD

1. Backofen auf 160 °C (Umluft) vorheizen.
2. For the soup, fry the onion, potato and celeriac in butter. Douse with white wine and Noilly Prat and add the beef stock. Finish with the cold QimiQ.
3. For the filling, whisk QimiQ smooth. Add the quark, egg yolks, parsley, chives and seasoning and mix well.
4. Mix the flour, milk, egg and seasoning to a batter and use to make thin pancakes. Spread the filling onto the pancakes and roll into roulades. Wrap in tin foil and bake in a pre-heated oven at 320 F for approx.15 minutes.
5. Blend the soup, slice the roulade and serve arranged in the hot soup.