



# 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.