



ROASTED RED BEET SOUP



QimiQ BENEFITS

- Creamy consistency
- Full taste with less fat content
- Problem-free reheating possible



15



easy

INGREDIENTS FOR 10 PORTIONS

1.5 kg	QimiQ Sauce Base
2 kg	Red beet(s)
25 ml	Olive oil
9 g	Salt
4 g	Black pepper, coarse
10 g	Caraway seeds
350 g	Red onion(s), diced
45 g	Butter
200 g	Leek, nur das Weiße, fein gehackt
25 g	Garlic, minced
250 g	Apple(s), diced
1.5 litre(s)	Chicken stock
150 g	Raspberry puree
2 g	Pimento spice, ground
2 g	Ginger powder
2	Bay leaves
1 g	Thyme, dried
30 ml	White balsamic vinegar
30 ml	Lemon juice

TO GARNISH

300 g	Crème fraîche
	Chives

METHOD

1. Toss the washed beets with the olive oil, season with the salt, pepper and caraway seeds and roast until tender. Peel, chop coarsely and set aside.
2. Sauté the onions in the butter until translucent. Add the leek, garlic and apples and simmer until tender.
3. Add the chicken stock, QimiQ Sauce Base, raspberry puree, spices and beets and bring to a boil.
4. Remove the bay leaves and burr mix the soup until smooth. Season to taste.
5. Top with the creme fraiche, sprinkle with chives and serve.