



FISH DUMPLINGS IN A WHITE WINE SAUCE WITH BEETROOT POTATOES



QimiQ BENEFITS

- Enhances the natural taste of added ingredients
- Alcohol stable and does not curdle
- Creamy indulgent taste with less fat



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easy

INGREDIENTS FOR 4 PORTIONS

FOR THE FISH DUMPLINGS

- 250 g** QimiQ Classic, room temperature
- 400 g** Fish fillet
- 2 tbsp** Dry Vermouth
- Salt and pepper

FOR THE BEETROOT POTATOES

- 500 ml** Beetroot juice
- 500 ml** Water
- Salt
- 1 kg** Potatoes, small

FOR THE WHITE WINE SAUCE

- 125 g** QimiQ Classic, chilled
- 150 ml** Fish stock
- 150 ml** Riesling white wine
- Salt and pepper
- Parsley, to garnish

METHOD

1. For the fish dumplings: blend the QimiQ Classic, fish and Vermouth smooth. Season with salt and pepper.
2. Form small dumplings with a dessert spoon, place carefully in boiling water and allow to draw for 2 minutes. Remove with a draining ladel, pat dry with kitchen roll and keep warm.
3. For the beetroot potatoes: bring the beetroot juice, water and salt to a boil. Cook the potatoes in the beetroot water, drain and keep warm.
4. For the white wine sauce: bring the fish stock and wine to a boil and reduce. Season with salt and pepper. Finish with cold QimiQ Classic and blend until frothy.
5. Serve the fish dumplings in the white wine sauce with the beetroot potatoes garnished with parsley.