



FOAMY RED WINE SOUP WITH APPLE AND CINNAMON ROLLS



QimiQ BENEFITS

- Smooth and creamy consistency in seconds
- Problem-free reheating possible
- Creamy indulgent taste with less fat



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INGREDIENTS FOR 10 PORTIONS

FOR THE APPLE AND CINNAMON ROLLS

250 g	QimiQ Sauce Base
200 g	Apple(s), grated
4 tbsp	Hazelnuts, grated
2	Egg(s)
2 small pinch(es)	Cinnamon
2 package	Puff pastry
	Egg(s), to brush
20	Walnuts

FOR THE FOAMY RED WINE SOUP

500 g	QimiQ Sauce Base
200 g	Butter
2	Onion(s), finely sliced
400 g	Apple(s), peeled, cut into pieces
120 g	Celeriac, peeled, cut into pieces
1 tsp	Sugar
500 ml	Red wine
500 ml	Vegetable stock
1 small pinch(es)	Ginger powder
1 small pinch(es)	Cinnamon
1 small pinch(es)	Cloves
2 pinch(es)	Marjoram, dried
	Salt and pepper

METHOD

1. For the apple and cinnamon rolls: mix the QimiQ Sauce Base with the grated apple, hazelnuts, egg and cinnamon together well. Spread the mixture onto the puff pastry, roll in and cut into rolls.
2. Brush the rolls with the egg and place a walnut onto each one. Bake in a preheated oven at 200 °C (conventional oven) for approx. 10-15 minutes.
3. For the foamy red wine soup: sauté the onion, apple and celeriac in butter. Add the sugar and caramelize. Douse with the red wine and allow to reduce. Add the vegetable stock and allow to simmer covered for approx. 20 minutes.
4. Add the QimiQ Sauce Base and spices and season to taste with salt and pepper. Blend smooth using an immersion blender.
5. Serve the soup with the apple and cinnamon rolls.