



CREAMY CHAMPAGNE SOUP WITH POPPY SEED STRUDEL



QimiQ BENEFITS

- Smooth and creamy consistency in seconds
- Fillings remain moist for longer
- Enhances the natural taste of added ingredients



INGREDIENTS FOR 10 PORTIONS

FOR THE POPPY SEED STRUDEL

250 g	QimiQ Sauce Base
150 g	Quark 20 % fat
150 g	Poppy seeds
350 g	Plums, finely diced
1 small pinch(es)	Cinnamon, ground
	Cilantro / coriander, ground
	Salt
	Black pepper, freshly ground
1 package	Strudel or filo pastry
	Butter, melted, to brush

FOR THE CREAMY CHAMPAGNE SOUP

500 g	QimiQ Sauce Base
200 g	Onion(s), finely sliced
10 g	Garlic, finely chopped
100 g	Butter
125 ml	White wine
1 litre(s)	Chicken stock
	Salt and pepper
	Nutmeg, ground
125 ml	Champagne, or dry sparkling wine

METHOD

1. Preheat an oven to 370 °F (conventional oven).
2. For the poppy seed strudel: mix the QimiQ Sauce Base together with the quark, poppy seeds, plums and spices and season to taste.
3. Brush the strudel pastry with the melted butter and cut into 10 rectangles. Spread the filling onto one third of each strudel rectangle, roll into mini strudels and brush with the melted butter.
4. Bake the strudels in the preheated oven for approx. 10-12 minutes.
5. For the creamy champagne soup: sauté the onion and garlic in the butter. Douse with the white wine and allow to reduce. Add the chicken stock and allow to simmer for approx. 20 minutes.
6. Add the QimiQ Sauce Base and season to taste. Blend with an immersion blender until smooth.
7. Refine the soup with the champagne and serve with the poppy seed strudel.