



„POWER" WINTER SOUP



QimiQ BENEFITS

- Smooth and creamy consistency in seconds
- Longer presentation times without loss of quality
- Enhances the natural taste of added ingredients



Tips

Garnish with freshly ground black truffle.

INGREDIENTS FOR 10 PORTIONS

250 g	QimiQ Sauce Base
4 tbsp	Butter
3	Garlic clove(s), finely sliced
400 g	Jerusalem artichoke, washed, finely sliced
300 g	Cabbage with the stalk, finely sliced
150 g	Onion(s), finely diced
2 tbsp	Rye flour
1 tbsp	Porcino [cep] flour
	Black pepper, ground
	Tabasco sauce
	Soup seasoning
1.5 litre(s)	Chicken stock, or water
1 litre(s)	Whipping cream 36% fat
2 cl	White wine vinegar

TO SERVE

	Gammon, diced
	Smoked trout fillet

METHOD

1. Melt the butter in a saucepan. Add the garlic, jerusalem artichoke, cabbage and onion and sauté lightly.
2. Add the rye flour and porcino flour and mix well. Add the chicken stock or water, QimiQ Sauce Base, cream and vinegar and allow to simmer for approx. 15 minutes.
3. Season to taste and blend smooth using an immersion blender and strain through a sieve.
4. Put the gammon or smoked salmon into deep bowls and fill up with the soup. Garnish with parsley, green celery and pumpkin seed oil and serve with toasted sourdough bread.