



BEETROOT SOUP WITH WASABI DUMPLINGS



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Problem-free reheating possible
- Quick and simple preparation



15



easy

INGREDIENTS FOR 10 PORTIONS

FOR THE SOUP

500 g	QimiQ Sauce Base
100 g	Onion(s), finely chopped
2 tsp	Olive oil
1.5 litre(s)	Clear vegetable stock
600 g	Red beet(s), peeled
	Red wine vinegar
	Salt
	Caraway seeds
	Pepper
2 small pinch(es)	Horseradish
1 tsp	Sugar

FOR THE DUMPLINGS

2	Egg white(s)
1 tsp	Wasabi
	Salt

METHOD

1. For the beetroot soup: fry the onion in oil until soft and douse with half of the stock.
2. Add the beetroots, vinegar and seasoning and continue to cook until soft. Blend smooth, season to taste with sugar and add the remaining stock.
3. Stir in the QimiQ Sauce Base and continue to cook until the required consistency has been achieved.
4. For the dumplings: whisk the egg white until stiff. Add the wasabi and salt and mix well. Form small dumplings with the help of a teaspoon and place in light boiling salt water and allow to draw until light and fluffy.
5. Arrange the dumplings in the beetroot soup and serve immediately.