BEETROOT SOUP WITH HORSERADISH DUMPLINGS

QimiQ BENEFITS

- All natural, contains no preservatives, additives or emulsifiers
- Problem-free reheating possible
- Enhances the natural taste of added ingredients
- Smooth and creamy consistency in seconds

25   **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)	Vegetable stock
600 g	Red beet(s), peeled, diced
	Red wine vinegar
	Salt and pepper
	Caraway seeds
	Horseradish, grated
1 tsp	Sugar

FOR THE DUMPLINGS

200 g	QimiQ Classic, room temperature
400 g	Quark 20 % fat
4	Egg yolk(s)
80 g	Horseradish, grated
200 g	AP Flour, coarse grain
	Salt and pepper

METHOD

1. For the beetroot soup: fry the onion in oil until soft and douse with half of the vegetable stock.
2. Add the beetroot, vinegar and seasoning and continue to cook until soft. Blend smooth, season to taste with sugar and add the remaining vegetable 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 unchilled QimiQ Classic smooth. Add the remaining ingredients and mix well. Form small dumplings with the help of a teaspoon, 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.