



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



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easy

INGREDIENTS FOR 4 PORTIONS

FOR THE SOUP

250 g	QimiQ Classic, chilled
50 g	Onion(s), finely chopped
1 tsp	Olive oil
750 ml	Vegetable stock
300 g	Red beet(s), peeled, diced
	Red wine vinegar
	Salt and pepper
	Caraway seeds
1 small pinch(es)	Horseradish, grated
0.5 tsp	Sugar

FOR THE DUMPLINGS

100 g	QimiQ Classic, room temperature
200 g	Quark 20 % fat
2	Egg yolk(s)
40 g	Horseradish, grated
100 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 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 vegetable stock.
3. Finish with the cold QimiQ Classic.
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 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.