



COOKING PASSION SINCE 1877

FROTHY BEETROOT SOUP WITH PARMESAN CRISPS AND TATAR



6 Servings

INGREDIENTS

400 gr beetroot
1 tbsp olive oil
1 small, chopped onion
7-10 gr chopped ginger
500 ml **vegetable stock**
150 gr **cream**
50 gr **parmesan cheese**
1 tsp poppy seeds
100 gr beef filet
1 small, chopped shallot
1 tsp chopped chives
1 tsp chopped leaf parsley
tabasco sauce
salt & freshly ground black pepper
zest of 1 organic lime
Garnish: a few chive blades

ALLERGENES HIGHLIGHTED IN BOLD



PREPARATION

Wash, dry and chop beetroots.
Heat up oil in a pot and sauté beetroots, onion and ginger.
Deglaze with vegetable stock and allow to simmer in a closed pot for around 20 minutes.

Pre-heat your oven to 140°C CircoTherm. Grate parmesan.
Sprinkle parmesan to 8 cm Ø circles on a non-stick baking tray. Sprinkle poppy seeds on the parmesan circles. Bake for ca. 7 minutes on shelf position 3 until the parmesan is golden.
Carefully place your parmesan crisps with a ladle on kitchen paper to let some of the fat drain off.

Chop the beef filet finely with a sharp knife. Mix with shallot, chives and parsley and season with tabasco, salt and pepper. Keep refrigerated.

Blend the soup with a mixer and add cream. Season with salt and pepper. Fill soup in glasses and semi-cover each glass with a parmesan crisp. Form appetizing small heaps of tatar and carefully place a bit on each parmesan crisp.

Garnish with two blades of chive and some lime zest.
Serve immediately.