



RED BEETROOT CREAM SOUP

for 2 portions

INGREDIENTS

- 50 ml** vegan cream substitute
- 10 g** vegan butter substitute
- 1** pinch of salt
- 1** pinch white pepper
- 15 g** flour
- 2** bay leaves
- 150 ml** vegetable stock
- 1** onion
- 1** pinch of caraway
- 250 g** red beetroot

PREPARATION

Chop the onion and sauté in a pan with vegan butter substitute. Chop the red beetroot and add. Deglaze with vegetable stock, add bay leaves and cook the vegetables until soft. Remove the bay leaves and finely puree everything with a blender. Then add vegan cream substitute and flour, heat briefly and thicken. A honey-like consistency is ideal.

Finally, season to taste with the spices. Strain the mixture through the Kisag funnel & sieve directly into the Kisag Whipper 0.5 l. The Kisag Whipper Professional or Thermo are best suited. Insert a Kisag Whipper Charger and shake vigorously 8-10 times. The whipper can be kept warm at max. 75 °C in the bain-marie or in a water bath. Shake vigorously again before serving.