

Sauerkraut Soup with Dollops of Caviar-Cream



SHOPPING LIST FOR 4 SERVINGS

1 LARSEN Tuna Fish Spread (100g tube in the refrigerated section)
1 LARSEN German Caviar, black (50g jar, in the cooling section)
75 g Smoked, streaky bacon
1 T Oil
1 Onion
1 T Tomato paste
500 g Fresh sauerkraut
1 T Vegetable broth (instant)
0,25 l Dry white wine
100 ml Cream
1 T Potato starch
150 g Whipped cream
8 Slices baguette
2 T Butter
Cayenne pepper, salt
Parsley to sprinkle on

Level of difficulty: Medium

Preparation time: approximately 20 min.

PREPARATION

Finely dice bacon and sauté in hot oil. Peel onion, finely dice, and together with the tomato paste, add it to the bacon. Add sauerkraut, broth and wine. Bring it all to a boil and let cook for 10 min. Season the soup to taste with cayenne pepper and salt.

Mix 100 ml cream together with 1 T potato starch and add it to the soup. Whip the rest of the cream until it is half stiff.

Lightly toast the baguette slices in a buttered pan. Arrange the warm slices with the tuna fish spread separately.

Ladle the soup into soup plates, garnish with cream and caviar. Sprinkle with parsley and serve.

Viel Spaß beim Nachkochen und Guten Appetit!

Larsen Fine Danish Seafood GmbH
Harrislee