



“CAPPUCCINO OF SPINACH AND CORIANDER, PINCHOS OF SMOKED FISH AND WHIPPED CREAM” WITH PAUWEL KWAK



Ingredients (8 small glasses)

- 250 g red onion
- 1 green chilli
- 2 cloves of garlic
- 2 tablespoons olive oil
- 2 tablespoons garam masala
- ½ tablespoon cumin seed
- 1 l vegetable stock
- 500 g fresh spinach
- 2 handfuls coriander
- 1 handful flat parsley
- 20 cl Kwak beer
- 2 lemons
- 100 g smoked salmon
- 25 cl cream 40%
- salt
- 1 tablespoon garam masala

Preparation

Peel the onion and cut into slices.

Cut the chilli lengthwise, remove the seeds and chop finely.

Peel the clove of garlic and cut up finely.

Heat the oil in a frying pan and fry the onion and garlic. Add the garam masala, the cumin seed, the chilli and let it stew for a while. Add the warm vegetable stock.

Shred the coriander and flat parsley and add to the soup.

Let it simmer for 10 minutes, keeping it just below boiling point.

Wash the spinach and add it to the soup together with the lemon juice.

Bring to the boil and thoroughly mix the soup.

Now add the Kwak beer so as not to taste its bitterness.

Prick the smoked salmon on little skewers.

Beat the whipped cream until it forms soft peaks.

Serve the soup in small glasses, spoon the whipped cream over it and sprinkle with salt and garam masala.

Garnish with the pinchos of salmon.

Specification

An explosion of flavours. The Kwak beer creates a mild bitterness and a subtle hint of liquorice, which in turn matches perfectly with the garam masala. The fattiness of the smoked salmon adds an extra dimension to this dish. The cappuccino can also be served cold.

DOLCE

