



KARST & NUESKE'S BEER CHEESE SOUP



QimiQ VORTEILE

- Acid and alcohol stable
- Full taste with less fat content
- Smooth and creamy consistency in seconds
- Problem-free reheating possible



15



leicht

ZUTATEN FÜR 5 PORTIONEN

1 EA

2 EL Butter, ungesalzen

2 OZ Bacon Fat

1 EA Weisse Zwiebeln, gewürfelt

2 EA Stangensellerie, gewürfelt

1 EL Knoblauch

4 OZ AP Flour

12 OZ Beef Stock

12 OZ Beer - Porter

2 LB Nueske's Bacon Slab, Cut into lardons, rendered

0.25 TL Thymian, frisch

0.25 TL Rosmarin, frisch

1 TBL Worcestershiresauce

1 TL Kosher Salz

3.5 LB Karst Käse

ZUBEREITUNG

1. In a saute pan, sautee the Garlic, Celery, and Onions in the Butter and Bacon Fat - Cook till translucent.
2. Slowly add the flour and slowly add the Beef Stock while stirring constantly.
3. Add the Beer and Spices -
Simmer.
4. Blend smooth.
5. Top with evenly with the Bacon Lardons.
6. For dipping, serve with warmed Pretzel.