



CREAM OF BUTTERNUT SQUASH SOUP



QimiQ VORTEILE

- Creamy indulgent taste with less fat
- Quick and easy preparation
- Problem-free reheating possible
- Acid stable and does not curdle



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leicht

ZUTATEN FÜR 4 PORTIONEN

0.75 Tasse(n)	QimiQ Sahne-Basis
1 Stück	gelbe Zwiebel(n), fein gewürfelt
2 OZ	Butter, ungesalzen
0.5 Tasse(n)	Roter Paprika, geröstet, püriert
2 Tasse(n)	Butternut Kürbis, geröstet
0.25 Tasse(n)	Weißwein
0.25 TL	Zimt, gemahlen
0.25 TL	Muskatnuss, gemahlen
2 Tasse(n)	Gemüsebrühe
	Salz und Pfeffer, nach Geschmack

ZUBEREITUNG

1. In a pan, sauté the butter and onions over medium heat – Cook till translucent.
2. Add the butternut squash & roasted red peppers – cook till thick.
3. Deglaze with the white wine.
4. Add the cinnamon, nutmeg & vegetable stock.
5. Season as needed.
6. In a bowl, place a quenelle of goat cheese, maple syrup & sunflower seeds.
7. Pour the soup over the top.