



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



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leicht

ZUTATEN FÜR 5 PORTIONEN

1 EA	QimiQ Sahne-Basis
2 EL	Butter, ungesalzen
2 OZ	Bacon Fat
1 EA	Weißer Zwiebel(n), 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	Worcestersauce
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.