



# ZUPPA DI PESCE



## QimiQ BENEFITS

- Smooth and creamy consistency in seconds
- 100% natural, contains no preservatives, additives or emulsifiers
- Creamy indulgent taste with less fat



15



easy

## INGREDIENTS FOR 4 PORTIONS

**250 g** QimiQ Cream Base

**0.5** Onion(s), finely chopped

**1** Garlic clove(s), finely chopped

Olive oil, to fry

**300 g** Seafood

**100 g** Root vegetables, finely diced

**50 g** Cherry tomatoes, quartered

**0.5** Sweet pepper(s), finely diced

**100 ml** White wine

**200 ml** Vegetable stock

**10 ml** Lemon juice

Salt and pepper

Saffron powder

Basil leaves, coarsely chopped

## METHOD

1. Lightly fry the onion and garlic in oil.
2. Add the fish and vegetables and continue to fry. Add the white wine, vegetable stock and lemon juice. Season to taste and bring to the boil.
3. Stir in the QimiQ Sauce Base and continue to cook until the required consistency has been achieved.