



# CREAMY COURGETTE SOUP



## QimiQ BENEFITS

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



15



easy

## INGREDIENTS FOR 4 PORTIONS

**250 g** QimiQ Cream Base

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

**1 tbsp** Butter

**750 ml** Clear vegetable stock

**300 g** Courgette(s), diced

Salt

Pepper

**1 tbsp** Mixed herbs, finely chopped

## METHOD

1. Fry the onion in butter until soft.
2. Douse with the vegetable stock and bring to the boil.
3. Add the courgettes and continue to cook until tender.
4. Stir in the QimiQ Sauce Base and bring to the boil.
5. Blend until frothy, season to taste and serve sprinkled with the herbs.