



THICK SEMOLINA AND CARROT SOUP



QimiQ BENEFITS

- Problem-free reheating possible
- Quick and easy preparation
- Smooth and creamy consistency in seconds



15



easy

INGREDIENTS FOR 4 PORTIONS

250 g QimiQ Cream Base

60 g Wheat semolina

20 g Butter

800 ml Clear vegetable stock

2 Bay leaves

Ground nutmeg

Salt

1 Carrot(s), grated

1 bunch(es) Chives, finely sliced

METHOD

1. Flash fry the semolina in butter and douse with the stock. Add the bay leaves, nutmeg and salt and cook for 15 minutes at low heat.
2. Stir in the QimiQ Sauce Base and continue to cook until the required consistency has been achieved.
3. Add the carrot and serve garnished with the chives.