



CREAM OF BASIL SOUP WITH VEGETABLE STRIPS



QimiQ BENEFITS

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



15



easy

INGREDIENTS FOR 4 PORTIONS

FOR THE SOUP

250 g QimiQ Cream Base

1 tbsp Butter

2 Shallot(s), finely chopped

2 Garlic clove(s), finely chopped

600 ml Clear vegetable stock

Salt and pepper

2 bunch(es) Basil, roughly chopped

FOR THE VEGETABLE STRIPS

1 Carrot(s), finely shredded

1 Leek, finely shredded

METHOD

1. Fry the shallots and garlic in butter until soft.
2. Add the stock, season to taste and continue to cook until somewhat reduced.
3. To refine the soup, add the QimiQ Sauce Base and let it boil up briefly. Season to taste with salt and pepper.
4. Add the basil and blend smooth.
5. Serve garnished with the vegetable strips.