



CREAM OF ONION SOUP

QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Problem-free reheating possible



15



easy

INGREDIENTS FOR 4 PORTIONS

400 g	QimiQ Cream Base
20 g	Butter
400 g	Onion(s)
5 g	Garlic
200 ml	White wine
400 ml	Beef stock
	Salt and pepper
	Caraway seed powder
	Marjoram
	Oregano

METHOD

1. Fry the onion and garlic in butter. Douse with the white wine and reduce a little.
2. Add the beef stock, season to taste. Blend smooth and strain if necessary.
3. QimiQ Saucenbasis dazugeben und bis zur gewünschten Sämigkeit weiterköcheln lassen.