



# CREAM OF SUMMER SQUASH WITH ORANGE AND GINGER



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- 100% natural, contains no preservatives, additives or emulsifiers
- Quick and easy preparation



15



easy

## INGREDIENTS FOR 10 PORTIONS

<b>1000 g</b>	QimiQ Cream Base
<b>50 g</b>	Butter
<b>150 g</b>	Onion(s), finely chopped
<b>50 g</b>	Garlic, finely chopped
<b>20 g</b>	Ginger root, finely chopped
<b>1000 g</b>	Yellow summer squash, peeled
	Bay leaf
	Tarragon
<b>500 ml</b>	Orange juice
<b>500 ml</b>	Clear vegetable stock
<b>1 g</b>	Saffron
	Salt and pepper
	Ground nutmeg
	Cayenne pepper

## METHOD

1. Fry the onion, garlic and ginger in the butter, add the squash and cook for a further 5 minutes.
2. Add the bay leaf, tarragon, orange juice and vegetable stock. Stir in the QimiQ Sauce Base and saffron and continue to cook for approx. 15 minutes.
3. Season to taste with salt, pepper, nutmeg and a pinch of cayenne.