# QimiQ

# INDIAN CORN CHOWDER



## **QimiQ BENEFITS**

- Quick and easy preparation
- Creamy indulgent taste with less fat
- Problem-free reheating possible





15

easy

#### **INGREDIENTS FOR 10 PORTIONS**

<b>50</b> g	Butter
100 g	Onion(s), finely chopped
30 g	Garlic, finely chopped
10 g	Medium hot chilli, finely chopped
200 g	Potatoes, peeled, finely diced
150 g	Red pepper(s), diced
150 g	Green pepper(s), diced
300 g	Indian corn
800 ml	Clear vegetable stock
1000 g	QimiQ Cream Base
5 g	Cumin, ground
5 g	Coriander leaves, finely chopped
	Salt and pepper
TO GARNISH	
<b>100</b> g	Avocado(s), diced
100 g	Tomato(es), diced
<b>10</b> g	Chilli spice

### **METHOD**

- 1. Sautée the onion, garlic and chili in butter. Add the potato and continue to fry for a few minutes. Add the peppers and corn and sauté lightly.
- 2. Douse with the vegetable stock and cumin and bring to the boil. Stir in the QimiQ Sauce Base and continue to cook until the required consistency has been achieved. Finish with the cilantro and season to taste with salt and pepper.
- 3. Pour into soup bowls and sprinkle with the chopped avocado and tomato, and dust with the chilli powder.