



CREAM VEGETABLES



QimiQ BENEFITS

- Smooth and creamy consistency in seconds
- Problem-free reheating possible
- Creamy indulgent taste with less fat
- Reduced skin formation, if at all. A very fine skin may form which disintegrates immediately when stirred, without causing lumps



15



easy

INGREDIENTS FOR 10 PORTIONS

500 g QimiQ Cream Base

50 g Butter

200 g Onion(s), finely chopped

Salt and pepper

Ground nutmeg

1600 g Mixed vegetables, cooked and drained, corn, peas etc.

METHOD

1. Fry the onion in butter until soft.
2. Stir in the QimiQ Sauce Base and season to taste. Add the cooked and drained vegetables, bring to the boil and serve immediately.