



RADISH SOUP WITH CRESS



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
200 g	Radishes, finely sliced [émincé PF]
150 g	Leek, finely sliced
20 g	Butter
500 ml	Clear vegetable stock
	Salt and pepper

TO GARNISH

Radishes, finely sliced
Cress

METHOD

1. Fry the radish and leek in butter until soft.
2. Douse with the stock, season to taste and bring to the boil.
3. Blend smooth, stir in the QimiQ Sauce Base.
4. Serve garnished with slices of radish and cress.