



CREAM OF MUSHROOM SOUP WITH LEEK AND CARROT

QimiQ BENEFITS

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



15



easy

INGREDIENTS FOR 4 PORTIONS

500 g QimiQ Cream Base

1 Onion(s), finely chopped

1 Garlic clove(s), finely chopped

Butter

400 g Mushrooms, finely sliced [émincé PF]

50 g Leek, finely sliced

40 g Carrot(s), coarsely grated

500 ml Clear vegetable stock

Salt and pepper

Cumin, ground

Cilantro, ground

Bay leaf

Flat-leaf parsley, finely chopped

METHOD

1. Fry the onion and garlic in butter until soft. Add the mushrooms, leek and carrot and continue to fry for a few minutes.
2. Add the vegetable stock and QimiQ Sauce Base, bring to the boil and season to taste.
3. Garnish with parsley to serve.