



CREAM OF FENNEL SOUP



QimiQ BENEFITS

- Quick and easy preparation
- Smooth and creamy consistency in seconds
- 100% natural, contains no preservatives, additives or emulsifiers



15



easy

INGREDIENTS FOR 4 PORTIONS

250 g	QimiQ Cream Base
1	Onion(s), finely chopped
1 tsp	Olive oil
400 g	Fennel, finely sliced
750 ml	Clear vegetable stock
	Salt
	Pepper
	Fennel leaves, finely chopped

METHOD

1. Fry the onion in oil until transparent. Add the fennel and continue to fry for a few minutes.
2. Add the stock, season to taste and cook until the fennel is soft. Add the QimiQ Sauce Base and continue to cook until the required consistency has been achieved.
3. Remove half of the fennel from the soup and put to one side. Blend the soup until smooth.
4. Place the whole pieces of fennel back into the soup and season to taste.
5. Serve garnished with the chopped fennel leaves.