



CREAM OF POTATO SOUP



QimiQ BENEFITS

- Smooth and creamy consistency in seconds
- Problem-free reheating possible
- Creamy indulgent taste with less fat



15



easy

INGREDIENTS FOR 4 PORTIONS

250 g QimiQ Cream Base

1 Onion(s), finely chopped

80 g Smoked bacon, finely diced

1 tbsp Corn germ oil, to fry

300 g Potatoes, floury

750 ml Clear vegetable stock

Salt and pepper

Cumin

Marjoram

METHOD

1. Fry the onion and bacon in oil. Add the potatoes, douse with the stock and continue to cook until the potatoes are tender to the bite. Blend smooth.
2. Stir in the QimiQ Sauce Base and continue to cook until the required consistency has been achieved. Season to taste.