



# CREAMY POTATO GOULASH



## QimiQ BENEFITS

- Acid, heat and alcohol stable
- Problem-free reheating possible
- Smooth and creamy consistency in seconds
- Deep freeze stable



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easy

## INGREDIENTS FOR 4 PORTIONS

**200 g** Onion(s), brunoise

**10 g** Garlic, finely sliced

**20 g** Butter

**8 g** Paprika powder

**30 g** Tomato paste

**20 g** Vinegar

**750 ml** Clear vegetable stock

Marjoram

Thyme

Oregano

Cumin

Salt and pepper

**500 g** Potatoes, peeled, roughly chopped

**150 g** Sweet pepper(s), roughly chopped

**250 g** QimiQ Cream Base

## METHOD

1. Fry the onion and garlic in butter. Add the paprika powder and tomato and continue to fry for a few minutes. Douse with the vinegar.
2. Add the vegetable stock and season to taste. Add the potatoes and cook for approx. 10 minutes.
3. Add the peppers and continue to cook until the vegetables are tender to the bite.
4. Stir in the QimiQ Sauce Base and bring back to the boil.