



CHANTERELLE SOUP

QimiQ BENEFITS

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



15



easy

INGREDIENTS FOR 4 PORTIONS

250 g	QimiQ Cream Base
200 g	Onion(s), brunoise
5 g	Garlic, finely sliced
300 g	Chanterelles, scrubbed [root vegetable]
20 g	Butter
100 ml	White wine
750 ml	Vegetable stock
	Salt and pepper
	Thyme
200 g	Chanterelles, fried [vegetables]

METHOD

1. Fry the onion, garlic and Chanterelles in butter. Douse with the white wine and reduce for a few minutes and add the stock.
2. Season to taste and cook for a few minutes.
3. Stir in the QimiQ Sauce Base and continue to cook until the required consistency has been achieved.
4. Blend smooth, add the fried halved chanterelles and season to taste.