



GARLIC 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

100 g	Onion(s), brunoise
100 g	Garlic, finely sliced
200 g	Potatoes, peeled, diced
20 g	Butter
100 ml	White wine
750 ml	Vegetable stock
	Cumin
	Marjoram
	Salt and pepper
250 g	QimiQ Cream Base
150 g	Brown bread, diced

METHOD

1. Fry the onion, garlic and potato in butter. Douse with the white wine, reduce a little and add the vegetable stock.
2. Season to taste and continue to cook until the potatoes are done.
3. Stir in the QimiQ Sauce Base, bring back to the boil and blend smooth.