



VEGETABLES IN CREAM SAUCE



QimiQ BENEFITS

- Problem-free reheating possible
- Creamy indulgent taste with less fat



15



easy

INGREDIENTS FOR 4 PORTIONS

125 g QimiQ Classic, chilled

1 Onion(s), finely chopped

2 tbsp Butter

1 tbsp Flour, plain

375 ml Clear vegetable stock

Salt and pepper

Nutmeg

800 g Mixed vegetables, cooked

METHOD

1. For the cream sauce, fry the onion in the butter until soft.
2. Dust with the flour, douse with the vegetable stock, season to taste and bring to the boil.
3. Boil for 2-3 minutes, add the cooked vegetables, finish with the cold QimiQ Classic and season to taste. Serve immediately.