



CREAM OF POTATO SOUP



QimiQ BENEFITS

- 100% natural, contains no preservatives, additives or emulsifiers
- Smooth and creamy consistency in seconds
- Problem-free reheating possible



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easy

INGREDIENTS FOR 100 PORTIONS

4300 g	QimiQ Cream Base
900 g	Onion(s), finely chopped
800 g	Smoked bacon, finely diced
100 ml	Corn germ oil, to fry
5000 g	Potatoes, floury
12800 ml	Clear vegetable stock
150 g	Salt
15 g	White pepper, ground
6 g	Marjoram
	Cumin

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.