



# PEA SOUP WITH PROSCIUTTO GRISSINI



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Gluten free
- Smooth and creamy consistency in seconds



20



easy

## Tips

Refine the soup with slices of smoked salmon.

## INGREDIENTS FOR 4 PORTIONS

### FOR THE SOUP

- |               |                             |
|---------------|-----------------------------|
| <b>250 g</b>  | QimiQ Cream Base            |
| <b>1 tbsp</b> | Vegetable oil               |
| <b>1</b>      | Onion(s), finely sliced     |
| <b>125 ml</b> | White wine                  |
| <b>500 ml</b> | Vegetable stock             |
| <b>200 g</b>  | Green peas, fresh or frozen |
| <b>2 tbsp</b> | White balsamic vinegar      |
|               | Salt and pepper             |

### ADDITIONALLY

- |              |            |
|--------------|------------|
| <b>150 g</b> | Green peas |
|--------------|------------|

### FOR THE GRISSINI

- |          |                                    |
|----------|------------------------------------|
| <b>8</b> | Grissini                           |
| <b>8</b> | Slices prosciutto crudo, 12 g each |

## METHOD

1. Sauté the onion in the oil.
2. Douse with the white wine and add the vegetable stock. Continue to cook until the onion is soft.
3. Add the QimiQ Cream Base and peas and season to taste with the vinegar, salt and pepper.
4. Blend the soup smooth using an immersion blender.
5. Add the peas and warm in the soup.
6. Wrap the prosciutto around the Grissini sticks and serve with the soup.