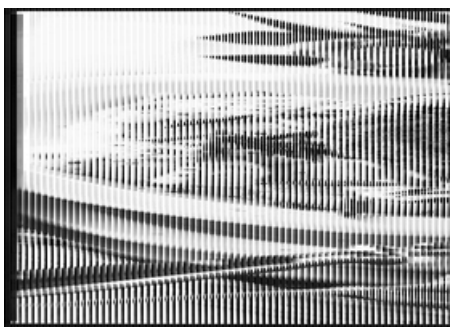




# VEGETABLE POT



## QimiQ BENEFITS

- Smooth and creamy consistency in seconds
- Problem-free reheating possible
- Creamy indulgent taste with less fat



15



easy

## INGREDIENTS FOR 4 PORTIONS

<b>250 g</b>	QimiQ Cream Base
<b>50 g</b>	Butter
<b>1</b>	Onion(s), finely diced
<b>2</b>	Carrot(s), diced
<b>80 g</b>	Celeriac, diced
<b>50 g</b>	Leek, chopped
<b>120 g</b>	Potatoes, diced
<b>1</b>	Courgette(s), diced
<b>250 ml</b>	Clear vegetable stock
<b>60 g</b>	Ebly Tender Wheat
<b>100 g</b>	Gammon, ready to eat

## TO SEASON

<b>1 tbsp</b>	Balsamic vinegar
<b>1 tsp</b>	Tarragon mustard
	Pepper
	Flat-leaf parsley, coarsely chopped

## METHOD

1. Lightly fry the onions, carrots, celeriac, leek, potatoes and courgettes.
2. Add the vegetable stock and Ebly Tender Wheat and cook for a further 10 minutes.
3. Stir in the QimiQ Sauce Base and continue to cook until the required consistency has been achieved.
4. Add the diced meat and cauliflower and season to taste with the vinegar, mustard and pepper. Sprinkle with the parsley.