



PEA SOUP WITH PROSCIUTTO GRISSINI



QimiQ BENEFITS

- Acid, heat and alcohol stable
- Problem-free reheating possible
- Smooth and creamy consistency in seconds



15



easy

INGREDIENTS FOR 8 PORTIONS

FOR THE SOUP

500 g QimiQ Cream Base

40 ml Vegetable oil

300 g Onion(s), brunoise

200 ml White wine

1500 ml Clear vegetable stock

Salt and pepper

30 ml Balsamic vinegar, white

700 g Green peas

ADDITIONALLY:

600 g Green peas

FOR THE GRISSINI

16 ea Grissini

16 Slices prosciutto crudo, 12 g each

METHOD

1. Lightly fry the onion in the oil. Douse with the white wine and add the vegetable stock.
2. Season to taste and continue to cook until the onion is soft. Stir in the QimiQ Sauce Base and peas, bring to the boil and blend smooth. Season to taste.
3. Add the whole peas and warm in the soup.
4. Wrap the prosciutto around the Grissini sticks and serve with the soup.