



# CREAM OF COURGETTE SOUP



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Problem-free reheating possible
- Enhances the natural taste of added ingredients



15



easy

## INGREDIENTS FOR 4 PORTIONS

**125 g** QimiQ Classic, chilled

**0.5** Onion(s), finely chopped

**1 tbsp** Butter

**750 ml** Clear vegetable stock

**300 g** Courgette(s), diced

Salt and pepper

**1 tbsp** Mixed herbs, finely chopped

## METHOD

1. Fry the onion in butter until soft.
2. Douse with the vegetable stock and bring to the boil.
3. Add the courgettes and continue to cook until tender.
4. Blend the soup and finish with the cold QimiQ Classic. Season to taste and serve sprinkled with the fresh herbs.