



JERUSALEM ARTICHOKE AND WHEAT BEER SOUP



QimiQ BENEFITS

- Smooth and creamy consistency in seconds
- Alcohol stable and does not curdle
- Problem-free reheating possible



15



easy

INGREDIENTS FOR 10 PORTIONS

500 g QimiQ Cream Base

200 g Onion(s), finely sliced

80 g Butter

600 g Jerusalem artichoke, peeled

500 ml Wheat beer

1 litre(s) Clear vegetable stock

Salt and pepper

Honey, optional

METHOD

1. Fry the onions in butter. Add the Jerusalem artichoke, beer and vegetable stock. Season to taste and cook for approx. 20 minutes.
2. Blend the soup. Stir in the QimiQ Sauce Base and continue to cook until the required consistency has been achieved.