



ZUPPA DI PESCE



QimiQ BENEFITS

- Smooth and creamy consistency in seconds
- 100% natural, contains no preservatives, additives or emulsifiers
- Creamy indulgent taste with less fat



15



easy

INGREDIENTS FOR 10 PORTIONS

500 g QimiQ Cream Base

1 Onion(s), finely chopped

2 Garlic clove(s), finely chopped

Olive oil, to fry

600 g Seafood

200 g Root vegetables, finely diced

100 g Cherry tomatoes, quartered

1 Sweet pepper(s), finely diced

400 ml Vegetable stock

200 ml White wine

20 ml Lemon juice

Salt and pepper

Saffron powder

Basil leaves, coarsely chopped

METHOD

1. Lightly fry the onion and garlic in oil.
2. Add the fish and vegetables and continue to fry. Add the white wine, vegetable stock and lemon juice. Season to taste and bring to the boil.
3. Stir in the QimiQ Sauce Base and continue to cook until the required consistency has been achieved.