



ZUPPA DI PESCE



QimiQ BENEFITS

- Acid, heat and alcohol stable
- Creamy indulgent taste with less fat
- Problem-free reheating possible



15



easy

INGREDIENTS FOR 10 PORTIONS

500 g	QimiQ Classic, chilled
1	Onion(s), finely chopped
2 g	Garlic clove(s), finely chopped
	Olive oil, to fry
600 g	Seafood
200 g	Root vegetables, finely diced
100 g	Cherry tomatoes, quartered
100 g	Sweet pepper(s), finely diced
200 ml	White wine
400 ml	Vegetable stock
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. Finish with the cold QimiQ Classic.