



WILD MUSHROOM GOULASH



QimiQ BENEFITS

- Smooth and creamy consistency in seconds
- 100% natural, contains no preservatives, additives or emulsifiers



15



easy

INGREDIENTS FOR 4 PORTIONS

500 g QimiQ Cream Base

500 g Chanterelles, scrubbed [root vegetable]

100 g Onion(s), finely chopped

10 ml Vegetable oil

70 g Tomato paste

10 g Smoked sweet paprika

500 ml Clear vegetable stock

Salt and pepper

Marjoram, dried

Caraway seed powder

20 ml Apple vinegar

METHOD

1. Fry the mushroom and onion in hot oil. Add the tomato and paprika powder and continue to fry.
2. Add the stock, season to taste and continue to cook for approx. 5 minutes.
3. Stir in the QimiQ Sauce Base and continue to cook until the required consistency has been achieved.