



MANGETOUT PUREE

QimiQ BENEFITS

- Full creamy taste with less fat and cholesterol



15



easy

INGREDIENTS FOR 1004 G

729 g Sugar peas

180 g QimiQ Classic

67 g Butter

11 g Salt

2 g Cayenne pepper

15 g Corn flour / starch

METHOD

1. Cook the mangetout in well salted boiling water. Drain and chop finely in a bowl cutter.
2. Add the QimiQ Classic and Butter and mix well.
3. Season to taste, add the starch and mix well.
4. Bring back to the boil, bind with starch and simmer for 2 minutes. Pour into the required forms and allow to cool.