



# AUSTRIAN POTATO SOUP



## QimiQ BENEFITS

- Problem-free reheating possible
- 100% natural, contains no preservatives, additives or emulsifiers
- Enhances the natural taste of added ingredients
- Acid stable and does not curdle



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easy

## INGREDIENTS FOR 4 PORTIONS

**250 g** QimiQ Classic, chilled

**500 g** Potatoes, diced

**125 g** Mushrooms, finely sliced [émincé PF]

**1 tbsp** Butter

**750 ml** Vegetable stock

Marjoram

Salt and pepper

Cumin

Bay leaf

White wine vinegar

**1 tbsp** Flat-leaf parsley, finely chopped

## METHOD

1. Fry the potatoes and mushrooms in the butter.
2. Douse with the vegetable stock, season to taste and continue to cook until tender.
3. Season the soup with the seasoning and vinegar.
4. Finish with the cold QimiQ Classic and serve sprinkled with the chopped parsley.