



# CREAM OF PEA SOUP



## QimiQ BENEFITS

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



15



easy

## INGREDIENTS FOR 10 PORTIONS

**750 g** QimiQ Cream Base

**100 g** Onion(s), finely chopped

**10 g** Butter

**750 ml** Clear vegetable stock

**500 g** Green peas, frozen

Salt and pepper

Ground nutmeg

Diced white bread, roasted

## METHOD

1. Fry the onion in butter.
2. Douse with the vegetable stock and bring to the boil.
3. Cook the peas until tender to the bite and blend and strain through a fine sieve.
4. Stir in the QimiQ Cream Base and continue to cook until the required consistency has been achieved.
5. Season to taste and serve sprinkled with fried diced bread.