



COLOURFUL VEGETABLE SOUP WITH EBLY TENDER WHEAT

QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Problem-free reheating possible



15



easy

INGREDIENTS FOR 4 PORTIONS

150 g	Leek, finely shredded
150 g	Carrots, finely sliced [émincé PF]
100 g	Celeriac, cut into strips
10 g	Butter
80 g	Lean bacon, diced
150 g	Ebly Tender Wheat
750 ml	Clear vegetable stock
	Salt and pepper
	Ground nutmeg
125 g	QimiQ Classic, chilled
	Chives, chopped

METHOD

1. Fry the vegetables, bacon and ebly in butter. Douse with the vegetable stock and cook over low heat until the Ebly Tender Wheat is tender.
2. Season to taste with salt, nutmeg and pepper and finish with the chilled QimiQ Classic.
3. Serve sprinkled with chopped chives.