



COLOURFUL VEGETABLE SOUP WITH EBLY TENDER WHEAT

QimiQ BENEFITS

- 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 Cream Base
	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. Stir in the QimiQ Sauce Base and continue to cook until the required consistency has been achieved.
3. Serve sprinkled with chopped chives.