



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 10 PORTIONS

500 g QimiQ Classic, chilled

1 kg Potatoes, diced

250 g Mushrooms, finely sliced [émincé PF]

30 g Butter

1.5 Vegetable stock

Marjoram

Salt and pepper

Cumin

Bay leaf

White wine vinegar

10 g 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.