



APPLE AND CELERIAC SOUP



QimiQ BENEFITS

- Full taste with less fat content
- Smooth and creamy consistency in seconds
- Problem-free reheating possible



15



easy

INGREDIENTS FOR 10 PORTIONS

650 g	QimiQ Cream Base
200 g	Onion(s), finely sliced
300 g	Apple, peeled
300 g	Celeriac, peeled
20 g	Butter
800 ml	Clear vegetable stock
300 ml	Apple juice
	Cinnamon, ground
	Cloves, ground
	Salt and pepper

METHOD

1. Fry the onion, apple and celeriac in butter. Add the vegetable stock and apple juice. Season to taste and continue to cook until soft.
2. Blend the soup smooth. Add the QimiQ Sauce Base and bring to the boil.