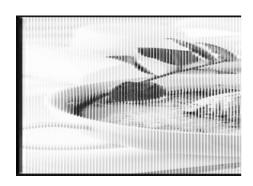


CREAM OF GARLIC SOUP



QimiQ BENEFITS

- Binds with fluid no separation of ingredients
- Creamy indulgent taste with less fat
- Smooth and creamy consistency in seconds





15

easy

INGREDIENTS FOR 4 PORTIONS

375 g	QimiQ Cream Base
1	Whole garlic, roughly chopped
1	Carrot(s), roughly chopped
1	Onion(s), roughly chopped
100 g	Celeriac, roughly chopped
2 tbsp	Butter
100 g	Leek, roughly chopped
125 ml	White wine
600	Vegetable stock
	Salt and pepper
	Bay leaf
1 bunch(es)	Chives, finely chopped

METHOD

- 1. Fry the garlic, carrot, onion and celeriac in butter and add the
- 2. Douse with the white wine and add the vegetable stock.
- 3. Season with salt, pepper and bayleaf and allow to simmer for a further 15 minutes.
- 4. Strain the soup, stir in the QimiQ Sauce Base and continue to cook until the required consistency has been achieved
- 5. Serve garnished with the chives.