



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 leek.
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.