



# CREAM OF LEEK SOUP



## QimiQ BENEFITS

- Alcohol stable and does not curdle
- Creamy indulgent taste with less fat
- Quick and easy preparation
- Smooth and creamy consistency in seconds



15



easy

## INGREDIENTS FOR 4 PORTIONS

<b>250 g</b>	QimiQ Cream Base
<b>300 g</b>	Leek, finely sliced
<b>200 g</b>	Potatoes, peeled
<b>20 g</b>	Butter
<b>50 ml</b>	White wine
<b>650 ml</b>	Beef stock
	Ground nutmeg
	Salt and pepper
<b>1 tbsp</b>	Flat-leaf parsley, finely chopped

## METHOD

1. Fry the leek and potato in butter. Douse with the white wine and beef stock.
2. Allow the soup to cook for 15 minutes. Season with nutmeg, salt and pepper.
3. Stir in the QimiQ Sauce Base and continue to cook until the required consistency has been achieved. Garnish with parsley.