



CREAM OF HERB 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

250 g QimiQ Cream Base

1 Onion(s)

60 g Butter

125 ml White wine

500 ml Clear vegetable stock

Salt and pepper

Ground nutmeg

1 tbsp Flat-leaf parsley, finely chopped

1 tbsp Chives, finely chopped

1 tbsp Lovage, finely chopped

METHOD

1. Fry the onions in butter. Douse with white wine and vegetable stock.
2. Allow to simmer for about 5-10 minutes.
3. Blend the soup, using an immersion blender. Stir in the QimiQ Sauce Base.
4. Season to taste with salt, pepper and nutmeg. Add the parsley, chives and lovage.