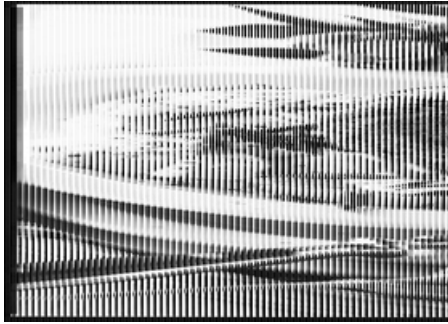




# VEGETABLE STEW WITH CHOPPED SAUSAGES



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Problem-free reheating possible
- Quick and easy preparation



15



easy

## INGREDIENTS FOR 4 PORTIONS

**250 g** QimiQ Cream Base

**600 g** Seasonal mixed vegetables

**1** Onion(s), finely chopped

**60 g** Butter

**500 ml** Clear vegetable stock

Salt and pepper

**2 pair(s)** Frankfurter, sliced

**1 tbsp** Flat-leaf parsley, finely chopped

## METHOD

1. Fry the onions in butter. Add the vegetables and flash fry.
2. Add the stock, season to taste and cook at low heat until the vegetable is firm to the bite. Stir in the QimiQ Sauce Base and continue to cook until the required consistency has been achieved.
3. Add the chopped sausages and heat until warm. Serve sprinkled with chopped parsley.