



MAUNDY THURSDAY SOUP



QimiQ BENEFITS

- Problem-free reheating possible
- Smooth and creamy consistency in seconds
- 100% natural, contains no preservatives, additives or emulsifiers



15



easy

INGREDIENTS FOR 4 PORTIONS

250 g	QimiQ Cream Base
2	Onion(s), finely chopped
2 tbsp	Butter
1000 ml	Clear vegetable stock
30 g	Wild garlic, finely chopped
30 g	Nettles, finely chopped
30 g	Dandelion, finely chopped
30 g	Plantain leaves, finely chopped
30 g	Chicken weed, finely chopped
30 g	Ground elder weed leaves, finely chopped
8	Ground ivy leaves, finely chopped
	Herb salt
	Pepper

METHOD

1. Lightly fry the onions in butter.
2. Add the vegetable stock and cook for 5 Minutes.
3. Stir in the QimiQ Sauce Base and continue to cook until the required consistency has been achieved.
4. Add the herbs and blend. Season to taste with herb salt and pepper.