



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 10 PORTIONS

4	Onion(s), finely chopped
60 g	Butter
2000 ml	Clear vegetable stock
500 g	QimiQ Cream Base
60 g	Wild garlic, finely chopped
60 g	Nettles, finely chopped
60 g	Dandelion, finely chopped
60 g	Plantain leaves, finely chopped
60 g	Chicken weed, finely chopped
60 g	Ground elder weed leaves, finely chopped
16	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 Cream 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.