



APPLE AND CELERIAC CREAM SOUP FROM HORST SOMMERER

QimiQ BENEFITS

- Acid stable and does not curdle
- Creamy indulgent taste with less fat
- Problem-free reheating possible



15



easy



INGREDIENTS FOR 4 PORTIONS

- 375 g** QimiQ Cream Base
- 1** Onion(s), small [40 g], finely chopped
- 1 tbsp** Butter
- 750 ml** Clear vegetable stock
- 250 g** Celeriac, peeled
- 150 g** Apple(s), sour, cored
- Salt
- White pepper

TO GARNISH

- 4 slices** Cured ham
- Diced white bread

METHOD

1. Sauté the onion in butter. Add the vegetable stock, apple and celeriac and cook gently until soft.
2. Using an immersion mixer, blend the soup until smooth. To refine the soup, add the QimiQ Sauce Base and let it boil up briefly. Season to taste with salt and pepper.
3. For the ham chips: arrange the ham slices in a single layer on a baking sheet. Bake in the hot oven at 180°C for approx. 10 minutes. Allow to cool.
4. Serve the soup garnished with ham chips and diced bread.