



# CREAM OF MUSHROOM SOUP



## QimiQ BENEFITS

- Smooth and creamy consistency in seconds
- Problem-free reheating possible
- Creamy indulgent taste with less fat



15



easy

## INGREDIENTS FOR 10 PORTIONS

**400 g** QimiQ Cream Base

**500 g** Mushrooms, finely sliced [émincé PF]

**150 g** Onion(s), finely sliced

**30 ml** Vegetable oil

**10 g** Butter

**100 ml** White wine

**800 ml** Chicken stock

**7 g** Salt

**1.5 g** White pepper, ground

**0.2 g** Cayenne pepper

## METHOD

1. Sauté 100 g mushrooms and set aside. Sauté the remaining mushrooms and onions in the oil and butter.
2. Douse with the white wine and reduce. Add the chicken stock, season and cook until soft.
3. Puree the soup with an immersion blender until smooth. Stir in the QimiQ Sauce Base and continue to cook until the required consistency has been achieved.
4. Season to taste and pour into soup bowls. Add the mushrooms and serve.