



CREAM OF WILD GARLIC SOUP WITH OLIVE OIL CROUTONS



QimiQ BENEFITS

- Acid stable and does not curdle
- Full taste with less fat content
- Problem-free reheating possible



15



easy

INGREDIENTS FOR 4 PORTIONS

125 g QimiQ Classic, chilled

40 g Onion(s), diced

80 g Potatoes, sliced

2 tbsp Olive oil

800 Vegetable stock

40 g Wild garlic

40 g Flat-leaf parsley

Balsamic vinegar

Salt and pepper

FOR THE CROUTONS

2 tbsp Olive oil

120 g Brown bread, diced

METHOD

1. Lightly fry the onions and potatoes in the olive oil. Douse with the soup and continue to cook until the potatoes are done.
2. Coarsely chop the wild garlic and parsley and add to the soup. Bring to the boil and blend.
3. Finish with the cold QimiQ Classic and season to taste with vinegar, salt and pepper.
4. For the croutons: fry the diced bread in the olive oil until golden and sprinkle over the soup to serve. (Add diced feta as a tasty alternative to the olive oil croutons).