



# WILD MUSHROOM CREAM SOUP



## QimiQ BENEFITS

- Smooth and creamy consistency in seconds
- Full taste with less fat content
- Problem-free reheating possible



15



easy

## INGREDIENTS FOR 8 PORTIONS

<b>300 g</b>	QimiQ Cream Base
<b>50 g</b>	Onion(s), finely chopped
<b>1</b>	Garlic clove(s), finely chopped
<b>45 g</b>	Butter
<b>250 g</b>	Mushrooms, finely sliced
<b>100 g</b>	Porcini mushrooms, finely sliced
<b>100 ml</b>	White wine
<b>600 ml</b>	Chicken stock
<b>20 ml</b>	White balsamic vinegar
	Sea salt
	Pepper

## TO FINISH:

<b>150 g</b>	Mushrooms, finely sliced
<b>2 tbsp</b>	Flat-leaf parsley, chopped

## METHOD

1. Fry the onion and garlic in the butter until soft. Add the mushrooms and porcini and continue to sauté for a few minutes.
2. Douse with the white wine. Add the chicken stock and bring to the boil. Reduce the heat and allow to simmer briefly.
3. Add the QimiQ Cream Base (previously QimiQ Sauce Base) and balsamic vinegar.
4. Blend the soup, strain and season to taste with the salt and pepper.
5. Add the finely sliced mushrooms, garnish with the chopped parsley and serve immediately.