



# ALE & CHEDDAR SOUP



## QimiQ BENEFITS

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



15



easy

## INGREDIENTS FOR 10 PORTIONS

<b>1150 g</b>	QimiQ Cream Base
<b>90 g</b>	Butter, unsalted
<b>250 g</b>	White onions, finely diced
<b>80 g</b>	Celery, diced
<b>70 g</b>	All purpose flour
<b>750 ml</b>	Beef stock
<b>270 g</b>	Brown Ale beer
<b>190 g</b>	White wine
<b>10 ml</b>	White balsamic vinegar
<b>4.8 g</b>	Thyme, fresh
<b>3 g</b>	Rosemary, fresh
<b>5 g</b>	Worcestershire sauce
<b>6.8 g</b>	Salt
<b>1600 g</b>	Cheddar cheese, mild
<b>450 g</b>	AleHouse Cheddar, grated

## METHOD

1. Sauté the onions and celery in the butter until translucent.
2. Dust with the flour and slowly add the beef stock to avoid lumping.
3. Add the beer, wine and Balsamic vinegar and simmer.
4. Add the herbs and spices and simmer.
5. Add the QimiQ Sauce Base and grated cheese.
6. Burr mix the soup and serve.