



BASE MIXTURE FOR VEGETABLE CREAM SOUP ESPUME

QimiQ BENEFITS

- Quick and easy preparation
- Smooth and creamy consistency in seconds



15



easy

INGREDIENTS FOR 1000 G

600 g QimiQ Cream Base

400 g Mixed vegetables, cooked

7 g Salt

0.2 g White pepper, ground

METHOD

1. Bring the QimiQ Sauce Base to the boil. Add the cooked vegetables and season to taste.
2. Puree with a mixer and strain through a sieve.
3. Pour into the ISI Gourmet Whip Bottle and foam. Keep warm.