



CREAMY BROCCOLI SOUP



QimiQ BENEFITS

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



15



easy

INGREDIENTS FOR 4 PORTIONS

FOR THE SOUP

250 g QimiQ Cream Base

300 g Broccoli

1 twig(s) Mint

500 ml Vegetable stock

Salt

Pepper

TO GARNISH

100 g Broccoli, cooked, al dente

METHOD

1. Cook the broccoli and mint in the stock and blend with an immersion blender until smooth.
2. Stir in the QimiQ Sauce Base and continue to cook until the required consistency has been achieved. Season to taste and blend until frothy.
3. Arrange the garnish in 4 soup bowls and fill with the cream soup.