



# CREAM OF CELERIAC SOUP



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Quick and easy preparation
- Problem-free reheating possible
- Acid stable and does not curdle



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easy

## INGREDIENTS FOR 4 PORTIONS

<b>250 g</b>	QimiQ Classic, chilled
<b>1</b>	Onion(s), finely chopped
<b>1 tbsp</b>	Butter
<b>500 g</b>	Celeriac, peeled
<b>750 ml</b>	Clear vegetable stock
<b>1 tbsp</b>	Balsamic vinegar
	Salt and pepper

## METHOD

1. Fry the onion in butter until soft. Add the celeriac and sauté with the onion.
2. Douse with the stock, season with the vinegar, salt and pepper and continue to cook until soft.
3. Blend and bring back to the boil.
4. Finish the soup with the cold QimiQ Classic, blend smooth and serve immediately.