



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

250 g QimiQ Classic, chilled

1 Onion(s), finely chopped

1 tbsp Butter

500 g Celeriac, peeled

750 ml Clear vegetable stock

1 tbsp 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.