



# PEAR AND CHICORY SOUP



## QimiQ BENEFITS

- Full creamy taste with less fat and cholesterol
- Can easily be pre-prepared
- Quick and easy preparation



15



easy

## INGREDIENTS FOR 10 PORTIONS

**625 g** QimiQ Classic, unchilled

**250 g** Onion(s), finely chopped

**500 g** Pear(s), peeled

**250 g** Chicory, chopped

**175 g** Butter

**750** Vegetable stock

**500 ml** Pear juice

Cinnamon, ground

Cloves, ground

Salt and pepper

Honey (optional)

## METHOD

1. Fry the onion, pear and chicory in butter.
2. Add the vegetable soup and pear juice, season to taste and cook until soft.
3. Using an immersion mixer, blend the soup until smooth.
4. To refine the soup, whisk the unchilled QimiQ Classic smooth. Add to the soup and let it boil up briefly.