



# BASIL AND BUTTERMILK CREAM SOUP



## QimiQ BENEFITS

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



15



easy

## INGREDIENTS FOR 4 PORTIONS

**250 g** QimiQ Cream Base

**1** Onion(s), finely diced

**60 g** Butter

**500 ml** Buttermilk

**1 bunch(es)** Basil, finely chopped

Salt

Black pepper, freshly ground

## METHOD

1. Sauté the onion in the butter.
2. Add the QimiQ Cream Base, buttermilk and spices and bring to the boil.
3. Mix in the basil and season to taste.  
Serve.