



APPLE AND CELERIAC SOUP



QimiQ BENEFITS

- Soups remains white and does not change colour
- Problem-free reheating possible
- Creamy indulgent taste with less fat



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easy

Tips

Celery sticks can be used instead of celeriac.

INGREDIENTS FOR 4 PORTIONS

250 g QimiQ Cream Base

1 Onion(s), finely sliced

100 g Apple, peeled, cut into pieces

150 g Celeriac, peeled, cut into pieces

40 g Butter

350 ml Vegetable stock

100 ml Apple juice

Cinnamon, ground

Cloves, ground

Salt and pepper

METHOD

1. Sauté the onion, apple and celeriac in butter.
2. Add the vegetable stock and apple juice. Continue to cook until the apple and celeriac are soft.
3. Add the QimiQ Cream Base and season to taste with cinnamon, cloves, salt and pepper.
4. Blend the soup smooth using an immersion blender.