



CREAM OF WILD GARLIC SOUP WITH OLIVE OIL CROUTONS



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Gluten free
- Smooth and creamy consistency in seconds



15



easy

Tips

Add diced feta as a tasty alternative to the olive oil croutons.

INGREDIENTS FOR 4 PORTIONS

250 g QimiQ Cream Base

1 Onion(s), finely sliced

2 Potatoes, diced

4 tbsp Olive oil

400 ml Vegetable stock

100 g Wild garlic

White balsamic vinegar

Salt and pepper

FOR THE CROUTONS

2 tbsp Olive oil

120 g Brown bread, diced

METHOD

1. Lightly fry the onions and potatoes in the olive oil.
2. Add the vegetable stock and continue to cook until the potatoes are soft.
3. Coarsely chop the wild garlic and add to the soup.
4. Add the QimiQ Sauce Base and season to taste with the vinegar, salt and pepper.
5. Blend the soup smooth using an immersion blender.
6. For the croutons: fry the diced bread in the olive oil until golden brown and serve with the soup.