



# CHAMPAGNE AND CHEESE SOUP



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Quick and easy preparation
- Problem-free reheating possible



15



easy

## INGREDIENTS FOR 4 PORTIONS

**250 g** QimiQ Cream Base

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

**60 g** Butter

**125 ml** Champagne

**150 g** Alpine cheese [strong] 45 % fat , grated

**250 ml** Vegetable stock

Salt and pepper

Ground nutmeg, ground

## METHOD

1. Sauté the onion in the butter and douse with the champagne.
2. Add the remaining ingredients. Bring to the boil and blend smooth using an immersion blender.
3. Season to taste and serve.