



CREAM OF MUSHROOM SOUP WITH LEEK AND CARROT



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Problem-free reheating possible
- Enhances the natural taste of added ingredients



15



easy

INGREDIENTS FOR 4 PORTIONS

125 g	QimiQ Classic, chilled
1	Onion(s), finely chopped
1	Garlic clove(s), finely chopped
	Butter
400 g	Mushrooms, finely sliced [émincé PF]
50 g	Leek, finely sliced
40 g	Carrot(s), coarsely grated
1 tsp	Flour
750 ml	Clear vegetable stock
	Salt and pepper
	Cumin, ground
	Cilantro, ground
	Bay leaf
	Flat-leaf parsley, finely chopped

METHOD

1. Fry the onion and garlic in butter until soft. Add the mushrooms, leek and carrot and continue to fry for a few minutes. Dust with the flour.
2. Add the soup, season to taste and continue to cook until the vegetable is tender to the bite.
3. Finish with the cold QimiQ Classic and serve garnished with parsley.