



CHAMPAGNE AND CHEESE SOUP



QimiQ BENEFITS

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



15



easy

INGREDIENTS FOR 10 PORTIONS

500 g QimiQ Cream Base

2 Onion(s), finely sliced

120 g Butter

250 ml Champagne

300 g Alpine cheese [strong] 45 % fat , grated

500 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.