



# CHAMPAGNE AND CHEESE SOUP



## Tips

Mit fein geschnittenen Junglauch garnieren.

## INGREDIENTS FOR 4 PORTIONS

<b>250 g</b>	QimiQ Cream Base
<b>1</b>	Onion(s), finely sliced
<b>60 g</b>	Butter
<b>125 ml</b>	Prosecco
<b>150 g</b>	Alpine cheese [strong] 45 % fat , grated
<b>250 ml</b>	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.

## QimiQ BENEFITS

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



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easy