



KOHLRABI CREAM SOUP



QimiQ BENEFITS

- Alcohol stable and does not curdle
- Full taste with less fat content
- Problem-free reheating possible



20



easy

INGREDIENTS FOR 4 PORTIONS

250 g	QimiQ Cream Base
1	Onion(s), finely diced
80 g	Apple(s), peeled, diced
70 g	Butter
300 g	Kohlrabi, peeled, diced
250 ml	White wine
1 litre(s)	Vegetable stock
1	Bay leaf
1 tsp	Marjoram, dried
	Salt
	Black pepper, freshly ground
1 pinch(es)	Cinnamon

METHOD

1. Sauté the onion and apple in the butter until soft. Add the kohlrabi, douse with the white wine and cook until reduced by half.
2. Add the clear vegetable stock, bay leaf and marjoram. Cover and allow to simmer for approx. 30 minutes until the vegetables are soft.
3. Remove the bay leaf. Add the QimiQ Sauce Base and season to taste with salt, pepper and cinnamon.
4. Blend the soup with an immersion blender until smooth.