



# GREEN BEAN CREAM SOUP



## QimiQ BENEFITS

- Smooth and creamy consistency in seconds
- Reduces skin formation
- Enhances the natural taste of added ingredients



20



easy

## INGREDIENTS FOR 10 PORTIONS

**500 g** QimiQ Cream Base

**200 g** Onion(s), finely sliced

**2** Garlic clove(s)

**200 g** Potatoes, finely diced

**120 g** Butter

**1400 ml** Vegetable stock

Salt and pepper

Savory, fresh, finely chopped

**600** Green beans, coarsely chopped

## TO FINISH

**300** Green beans

**300 g** Streaky bacon, diced

## METHOD

1. Fry the onions, garlic and potatoes in the butter and add the vegetable stock.
2. Add the salt, pepper and savory and cook until the potatoes are soft. Add the beans, bring back to the boil and blend smooth.
3. Stir in the QimiQ Sauce Base and continue to cook until the required consistency has been achieved.
4. Add the remaining beans and bacon. Bring to the boil and serve immediately.