



CREAM OF SPINACH SOUP WITH STRIPS OF SALMON



QimiQ BENEFITS

- Smooth and creamy consistency in seconds
- 100% natural, contains no preservatives, additives or emulsifiers
- Problem-free reheating possible



15



easy

INGREDIENTS FOR 10 PORTIONS

500 g	QimiQ Cream Base
200 g	Onion(s), finely sliced
200 g	Potatoes, peeled, chopped
100 g	Mushrooms, chopped
40 g	Butter
1.2 litre(s)	Vegetable stock
	Ground nutmeg
	Salt and pepper
300 g	Spinach
100 g	Smoked salmon, cut into strips

METHOD

1. Lightly fry the onion, potato and mushrooms in butter. Add the vegetable stock, season to taste and cook until tender.
2. Stir in the QimiQ Sauce Base, blend smooth and continue to cook until the required consistency has been achieved.
3. Add the spinach and blend smooth.
4. Serve garnished with the strips of salmon.