



# CREAM OF WILD GARLIC SOUP WITH OLIVE OIL CROUTONS



## QimiQ BENEFITS

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



15



easy

## INGREDIENTS FOR 10 PORTIONS

**300 g** QimiQ Classic, chilled

**100 g** Onion(s), diced

**100 g** Potatoes, sliced

**80 ml** Olive oil

**2** Vegetable stock

**100 g** Wild garlic

**100 g** Flat-leaf parsley

Balsamic vinegar

Salt and pepper

## FOR THE CROUTONS

**60 ml** Olive oil

**200 g** Brown bread, diced

## METHOD

1. Lightly fry the onions and potatoes in the olive oil. Douse with the soup and continue to cook until the potatoes are done.
2. Coarsely chop the wild garlic and parsley and add to the soup. Bring to the boil and blend.
3. Finish with the cold QimiQ Classic and season to taste with vinegar, salt and pepper.
4. For the croutons: fry the diced bread in the olive oil until golden and sprinkle over the soup to serve. (Add diced feta as a tasty alternative to the olive oil croutons).