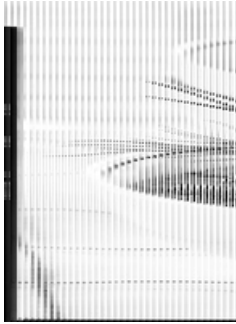




# CREAM OF HERB SOUP



## QimiQ BENEFITS

- Problem-free reheating possible
- Full creamy taste with less fat and cholesterol
- Enhances the natural taste of added ingredients
- Pure indulgence with less calories
- Alcohol stable and does not curdle



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easy

## INGREDIENTS FOR 12 PORTIONS

<b>300 g</b>	QimiQ Classic, chilled
<b>90 g</b>	Butter
<b>300 g</b>	Onion(s), finely chopped
<b>90 g</b>	Flour, plain
<b>90 ml</b>	White wine
<b>2400 ml</b>	Clear vegetable stock
<b>15 g</b>	Flat-leaf parsley, finely chopped
<b>15 g</b>	Chives, finely chopped
<b>15 g</b>	Lovage, finely chopped
	Salt and pepper
	Ground nutmeg

## METHOD

1. Fry the onions in butter. Dust with flour, douse with white wine and stock and allow to cook for 5-10 minutes.
2. Finish with the cold QimiQ Classic and blend.
3. Add the parsley, chives and lovage and season to taste with the salt, pepper and nutmeg.