



CLAM CHOWDER



QimiQ BENEFITS

- Smooth and creamy consistency in seconds
- Problem-free reheating possible
- 100% natural, contains no preservatives, additives or emulsifiers
- Product will not continue to thicken and solidify when taken from heat
- Reduced skin formation, if at all. A very fine skin may form which disintegrates immediately when stirred, without causing lumps



15



easy

INGREDIENTS FOR 16 PORTIONS

709 g	QimiQ Cream Base
85 g	Onion(s), finely chopped
57 g	Smoked bacon, finely diced
57 g	Butter
14 g	Garlic
57 g	Celery, finely chopped
283 g	Potatoes, diced
283 g	Clams, tinned and drained
207 ml	Drained liquid
296 ml	Water
591 ml	White wine
1 g	Thyme, finely chopped
57 g	Spring onion(s), chopped
30 ml	Lemon juice
	Cayenne pepper
	Salt and pepper

METHOD

1. Sauté the onions and the bacon in butter.
2. Add the garlic, celery and potatoes and continue to fry for a few minutes.
3. Add the clams, clam juice, water, white wine and thyme.
4. Bring to the boil and cook until the potatoes are tender.
5. Stir in the QimiQ Sauce Base and continue to cook until the required consistency has been achieved.
6. Add the spring onions and season to taste with the lemon juice, cayenne, salt and pepper.