

QUICK SALMON SPIRAL NOODLES



QimiQ BENEFITS

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





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INGREDIENTS FOR 10 PORTIONS

500 g	QimiQ Cream Base
80 g	Onion(s), finely chopped
40 g	Butter
800 ml	Clear vegetable stock
600	Spiral Noodles
800 g	Smoked salmon, cut into strips
	Salt and pepper

METHOD

- 1. Sauté onion in butter until translucent.
- 2. Pour in the soup, stir in the QimiQ Cream Base (previously QimiQ Sauce Base) and simmer together with the sprial noodles over a low heat for approx. 3 4 minutes.
- 3. Add salmon, season to taste and serve.