



CHILLED CUCUMBER SOUP



QimiQ BENEFITS

- Binds with fluid - no separation of ingredients
- Enhances the natural taste of added ingredients
- Creamy indulgent taste with less fat



15



easy

INGREDIENTS FOR 10 PORTIONS

| | |
|---------------|--------------------------|
| 500 g | QimiQ Classic |
| 4 | Cucumber(s), peeled |
| 800 ml | Vegetable stock |
| 500 g | Natural yoghurt |
| 80 ml | White balsamic vinegar |
| 80 g | Crème fraîche |
| 2 | Garlic clove(s), chopped |
| 2 tsp | Dill, finely chopped |
| | Salt and pepper |

METHOD

1. Whisk QimiQ Classic smooth. Add remaining ingredients and continue to blend until smooth. Allow to chill well.
2. Garnish as required and serve.