



PEA SOUP



QimiQ BENEFITS

- Creamy consistency in no time
- Full flavor with less fat
- Problem-free reheating possible



Tips

Finish the soup with a dash of dry white wine.

INGREDIENTS FOR 4 PORTIONS

250 g	QimiQ Cream Base
60 g	Onion(s), halved
1 tbsp	Olive oil
200 g	Erbsen, frisch oder tiefgekühlt
350 g	Water and spice paste* or vegetable broth
	Salt
	Pfeffer, frisch
2 tbsp	White balsamic vinegar

FOR THE INSERT

150 g	Erbsen, frisch oder tiefgekühlt
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METHOD

1. Place the onions in the mixing bowl, chop for 5 sec/stage 5 and push down with the spatula.
2. Add olive oil and peas and steam for 1 min/120 °C/step 1.
3. Add water and spice paste or vegetable stock and cook for 10 min./100 °C/level 1.
4. Add QimiQ cream base, salt, pepper and vinegar.
5. Puree soup 40 sec./speed 6-10 gradually increasing. Add the peas for the chowder and heat up again for 5 min./100 °C/step 1/left-hand rotation.