



RED PEPPER CREAM SOUP



QimiQ BENEFITS

- Smooth and creamy consistency in seconds
- Alcohol stable and does not curdle
- Problem-free reheating possible



25



easy

INGREDIENTS FOR 5 PORTIONEN À 200 ML

250 g	QimiQ Cream Base
450 g	Vegetable stock
200 g	Red pepper(s), diced
70 g	Onion(s), brunoise
10 g	Garlic, finely chopped
20 g	Olive oil
5 g	Tomato paste
5 g	Smoked sweet paprika
3	Lemon zest
10 g	Lemon juice
3 g	Thyme, fresh
10 g	Salt
1 g	Pepper, ground
2 g	Piment d'Espelette

METHOD

1. Fry the pepper with the onions and garlic in olive oil.
2. Add the tomato paste and toast briefly.
3. Add the remaining ingredients, bring to the boil briefly, mix and pass through a sieve.