



CREAM OF WILD GARLIC SOUP WITH OLIVE OIL CROUTONS



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Smooth and creamy consistency in seconds
- Gluten free



15



easy

INGREDIENTS FOR 10 PORTIONS

500 g QimiQ Cream Base

100 g Onion(s), diced

170 g Potatoes, sliced

80 ml Olive oil

500 ml White wine

1000 ml Vegetable stock

100 g Wild garlic

100 g Flat-leaf parsley

Balsamic vinegar

Salt and pepper

FOR THE CROUTONS

60 ml Olive oil

200 g Brown bread, diced

METHOD

1. Lightly fry the onions and potatoes in the olive oil. Douse with the white wine and soup and continue to cook until the potatoes are done.
2. Coarsely chop the wild garlic and parsley and add to the soup. Bring to the boil and blend.
3. Refine with the QimiQ Sauce Base, season to taste with vinegar, salt and pepper.
4. For the croutons: fry the diced bread in the olive oil until golden and sprinkle over the soup to serve. (Add diced feta as a tasty alternative to the olive oil croutons.)