



# PARSNIP FOAM SOUP



## QimiQ BENEFITS

- Creamy consistency in seconds
- Problem-free reheating possible
- 100% natural, contains no preservatives, additives or emulsifiers



## Tips

Mix in 120 g of pacotised herbs from the Pacojet and 100 g of butter before serving.

## INGREDIENTS FOR 10 PORTIONEN À 200 ML

<b>500 g</b>	QimiQ Cream Base
<b>900 g</b>	Vegetable stock
<b>500 g</b>	Parsnips, fresh, peeled, diced
<b>140 g</b>	Onion(s), brunoise
<b>60 g</b>	Butter
<b>20 g</b>	White wine vinegar
<b>20 g</b>	Garlic, finely chopped
<b>20 g</b>	Salt
<b>4 g</b>	White pepper
<b>1 g</b>	Bay leaf
<b>2 g</b>	Juniper berries

## METHOD

1. Sauté the parsnips with the onions and garlic in butter until translucent.
2. Deglaze with the white wine vinegar and add the vegetable stock. Add the spices and cook until soft.
3. Remove the bay leaves and juniper berries. Add the QimiQ Cream Base and purée.