



KARST & NUESKE'S BEER CHEESE SOUP



QimiQ BENEFITS

- Acid and alcohol stable
- Full taste with less fat content
- Smooth and creamy consistency in seconds
- Problem-free reheating possible



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easy

INGREDIENTS FOR 5 PORTIONS

1 EA	QimiQ Cream Base
2 tbsp	Butter, unsalted
2 OZ	Bacon Fat
1 EA	White onions, diced
2 EA	Celery, diced
1 tbsp	Garlic
4 OZ	AP Flour
12 OZ	Beef Stock
12 OZ	Beer - Porter
2 LB	Nueske's Bacon Slab, Cut into lardons, rendered
0.25 tsp	Thyme, fresh
0.25 tsp	Rosemary, fresh
1 TBL	Worcestershire sauce
1 tsp	Kosher salt
3.5 LB	Karst cheese

METHOD

1. In a saute pan, sautee the Garlic, Celery, and Onions in the Butter and Bacon Fat – Cook till translucent.
2. Slowly add the flour and slowly add the Beef Stock while stirring constantly.
3. Add the Beer and Spices –
Simmer.
4. Blend smooth.
5. Top with evenly with the Bacon
Lardons.
6. For dipping, serve with warmed Pretzel.