



CREAM OF BROCCOLI SOUP

QimiQ BENEFITS

- Reduces skin formation
- Reduces discolouration
- Problem-free reheating possible



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easy

INGREDIENTS FOR 4 PORTIONS

FOR THE SOUP

125 g QimiQ Classic, chilled

300 g Broccoli

1 twig(s) Mint

500 ml Clear vegetable stock

Salt and pepper

TO GARNISH

100 g Broccoli, cooked, al dente

METHOD

1. Cook the broccoli in the stock.
2. Add the mint and blend. Season with salt and pepper.
3. Finish with the cold QimiQ Classic and blend until frothy.
4. Arrange the garnish in 4 soup bowls and fill with the cream soup.