



PUMPKIN AND POTATO GOULASH



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Problem-free reheating possible



15



easy

INGREDIENTS FOR 4 PORTIONS

200 g Onion(s), finely chopped

1 tbsp Olive oil

50 g Smoked sweet paprika

800 ml Clear vegetable stock

Bay leaf

Marjoram

Salt and pepper

500 g Potatoes, peeled

1000 g Pumpkin, peeled

250 g QimiQ Cream Base

METHOD

1. Fry the onions in olive oil until soft. Add the paprika powder, douse with the vegetable stock and season to taste. Add the potatoes and cook for a further 10 minutes.
2. Add the pumpkin and continue to cook until soft.
3. Stir in the QimiQ Sauce Base and bring to the boil.