



# 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.