



CREAM OF PUMPKIN SOUP



QimiQ BENEFITS

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



15



easy

INGREDIENTS FOR 10 PORTIONS

500 g	QimiQ Cream Base
2	Onion(s)
1	Red pepper(s), diced
160 g	Butter
800 g	Pumpkin, peeled, cored, diced
250 ml	White wine
1 litre(s)	Vegetable stock
	Salt
	Pepper
	Ground nutmeg, grated

METHOD

1. Sauté the onion and red pepper in butter.
2. Add the pumpkin and fry lightly. Douse with the white wine.
3. Add the vegetable stock, cover and allow to simmer for approx. 20 minutes.
4. Add the QimiQ Cream Base and season with salt, pepper and nutmeg.
5. Blend smooth using an immersion blender.
6. **Tip:** Refine with a dash of pumpkin seed oil.