



CREAM OF PEA SOUP



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Problem-free reheating possible
- Enhances the natural taste of added ingredients



15



easy

INGREDIENTS FOR 4 PORTIONS

250 g QimiQ Classic, chilled

0.5 Onion(s), finely chopped

1 tsp Butter

750 ml Clear vegetable stock

1 tbsp Flour, to bind

300 g Green peas

Salt and pepper

Ground nutmeg

Diced white bread, roasted

METHOD

1. Fry the onion in butter.
2. Douse with the vegetable stock and bring to the boil.
3. Bind the flour with cold water and use to bind the soup.
4. Add the peas, season to taste and bring to the boil. Finish with the cold QimiQ Classic.
5. Blend smooth, season to taste and serve sprinkled with fried diced bread.