



LEMON AND GINGER SOUP

QimiQ BENEFITS

- Can be frozen and defrosted without loss of quality
- Creamy indulgent taste with less fat
- Acid stable and does not curdle



15



easy

INGREDIENTS FOR 4 PORTIONS

200 g	QimiQ Cream Base
1	Lemon(s), small
100 g	Onion(s), diced
150 g	Celeriac, diced
100 g	Potatoes, diced
25 g	Ginger root, finely chopped
10 g	Honey
40 ml	White wine
1000 ml	Vegetable stock
	Salt and pepper
	Ground nutmeg
	Cilantro, ground

METHOD

1. Fry the lemon, onion, celeriac, potato and ginger in oil until soft and transparent.
2. Douse with white wine.
3. Add the vegetable stock, season to taste and cook for a further 20 minutes.
4. Remove the lemon and blend the soup until smooth.
5. Stir in the QimiQ Sauce Base and continue to cook until the required consistency has been achieved.