



CREAM OF PUMPKIN SOUP FOR THERMOMIX



QimiQ BENEFITS

- Smooth and creamy consistency in seconds
- Problem-free reheating possible
- 100% natural, contains no preservatives, additives or emulsifiers
- No additional binding necessary



15



easy

Tips

Finish with pumpkin seed oil.

INGREDIENTS FOR 4 PORTIONS

250 g	QimiQ Cream Base
1	Onion(s)
0.5	Red pepper(s)
80 g	Butter
400 g	Pumpkin, peeled, cored, diced
125 g	White wine
500 g	Water and spice paste* or vegetable broth
	Salt and pepper
	Ground nutmeg, grated

METHOD

1. Place the onion and the red pepper in the Thermomix bowl and chop for 4 seconds / speed 5.
2. Add the butter and cook for 3 minutes / Varoma / speed 1.
3. Add the pumpkin and chop for 15 seconds at speed 5. Add the white wine and the vegetable stock and cook for 12 minutes / 100° C/ speed 2.
4. Add the QimiQ Sauce Base, season to taste and blend for 30 seconds at speed 6.