



CREAM VEGETABLES



QimiQ BENEFITS

- Smooth and creamy consistency in seconds
- No additional binding necessary
- Problem-free reheating possible
- Creamy indulgent taste with less fat



15



easy

INGREDIENTS FOR 4 PORTIONS

250 g QimiQ Cream Base

2 tbsp Butter

1 Onion(s), finely chopped

Salt and pepper

Ground nutmeg

800 g Mixed vegetables, cooked

METHOD

1. For the cream sauce, fry the onion in the butter until soft.
2. Add the QimiQ Sauce Base and season to taste. Stir in the cooked vegetables, bring to the boil and serve immediately.