



PEAR AND CHICORY SOUP



QimiQ BENEFITS

- Smooth and creamy consistency in seconds
- Creamy indulgent taste with less fat
- Problem-free reheating possible



15



easy

INGREDIENTS FOR 4 PORTIONS

250 g	QimiQ Cream Base
100 g	Onion(s), finely chopped
200 g	Pear(s), peeled
100 g	Chicory, chopped
50 g	Butter
300 ml	Vegetable stock
200 ml	Pear juice
	Cinnamon, ground
	Cloves, ground
	Salt and pepper
	Honey (optional)

METHOD

1. Fry the onion, pear and chicory in butter.
2. Add the vegetable soup and pear juice and cook until soft.
3. Add the QimiQ Sauce Base and season to taste.
4. Using an immersion blender, blend the soup until smooth.