



CREAM OF BUTTERNUT SQUASH SOUP



QimiQ AVANTAGES

- Creamy indulgent taste with less fat
- Quick and easy preparation
- Problem-free reheating possible
- Acid stable and does not curdle



30



simplement

INGRÉDIENTS POUR 4 PORTIONS

0.75 tasse QimiQ Sauce Base

1 , coupés en petits dés

2 OZ

0.5 tasse , réduit en purée

2 tasse Courge musquée, grillé

0.25 tasse Vin blanc

0.25 cc Cannelle, moulues

0.25 cc Noix de muscade, moulues

2 tasse Bouillon de légumes

Sel et poivre, selon le goût

PRÉPARATION

1. In a pan, sauté the butter and onions over medium heat – Cook till translucent.
2. Add the butternut squash & roasted red peppers – cook till thick.
3. Deglaze with the white wine.
4. Add the cinnamon, nutmeg & vegetable stock.
5. Season as needed.
6. In a bowl, place a quenelle of goat cheese, maple syrup & sunflower seeds.
7. Pour the soup over the top.