



# KARST & NUESKE'S BEER CHEESE SOUP



## QimiQ AVANTAGES

- Acid and alcohol stable
- Full taste with less fat content
- Smooth and creamy consistency in seconds
- Problem-free reheating possible



15



simplement

## INGRÉDIENTS POUR 5 PORTIONS

**1 EA** QimiQ Sauce Base

**2 cs**

**2 OZ** Bacon Fat

**1 EA** Oignons blancs, coupé en dés

**2 EA** Céleri en branches, coupé en dés

**1 cs** Ail

**4 OZ** AP Flour

**12 OZ** Beef Stock

**12 OZ** Beer - Porter

**2 LB** Nueske's Bacon Slab, Cut into lardons, rendered

**0.25 cc** Thym frais

**0.25 cc** Romarin, frais

**1 TBL** Worcestershire sauce

**1 cc**

**3.5 LB** Fromage de Karst

## PRÉPARATION

1. In a saute pan, sautee the Garlic, Celery, and Onions in the Butter and Bacon Fat - Cook till translucent.
2. Slowly add the flour and slowly add the Beef Stock while stirring constantly.
3. Add the Beer and Spices -  
Simmer.
4. Blend smooth.
5. Top with evenly with the Bacon Lardons.
6. For dipping, serve with warmed Pretzel.