



VEGETABLES IN CREAM SAUCE



QimiQ BENEFITS

- Problem-free reheating possible
- Creamy indulgent taste with less fat



15



lako

INGREDIENTS FOR 4 PORCIJA

125 g QimiQ Classica, ohlađenog

1 Luka, sitno sjeckane

2 žlice Maslaca

1 žlice Brašna, glatkog

375 ml

Sol i papar

Muškatni oraščić

800 g Mixed vegetables, cooked

METHOD

1. For the cream sauce, fry the onion in the butter until soft.
2. Dust with the flour, douse with the vegetable stock, season to taste and bring to the boil.
3. Boil for 2-3 minutes, add the cooked vegetables, finish with the cold QimiQ Classic and season to taste. Serve immediately.