



CREAM OF BUTTERNUT SQUASH SOUP



QimiQ VANTAGGI

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



30



sempliment

INGREDIENTI PER 4

0.75 QimiQ Sauce Base

1 ,

2 OZ

0.5 ,

2 Zucca trombetta,

0.25 Vino bianco

0.25 Cannella,

0.25 Noce moscata,

2 Brodo di verdura

Sale i pepe,

PREPARAZIONE

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.