



KARST & NUESKE'S BEER CHEESE SOUP



QimiQ VANTAGGI

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



15



semplicement

INGREDIENTI PER 5

1 EA QimiQ Sauce Base

2

2 OZ Bacon Fat

1 EA Cipolle bianche,

2 EA Sedano,

1 Aglio

4 OZ Farina AP

12 OZ Beef Stock

12 OZ Beer - Porter

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

0.25 Timo, fresco

0.25 Rosmarino,

1 TBL Worcestershire sauce

1

3.5 LB Formaggio carsico

PREPARAZIONE

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.