



ZUPPA DI PESCE



QimiQ BENEFITS

- Smooth and creamy consistency in seconds
- All natural, contains no preservatives, additives or emulsifiers
- Creamy indulgent taste with less fat



15



easy

INGREDIENTS FOR 4 PORTIONS

250 g QimiQ Sauce Base

0.5 Onion(s), finely chopped

1 Garlic clove(s), finely chopped

Olive oil, to fry

300 g Seafood

100 g Root vegetables, finely diced

50 g Cherry tomatoes, quartered

0.5 Bell pepper(s), finely diced

100 ml White wine

200 ml Vegetable stock

10 ml Lemon juice

Salt and pepper

Saffron powder

Basil leaves, coarsely chopped

METHOD

1. Lightly fry the onion and garlic in oil.
2. Add the fish and vegetables and continue to fry. Add the white wine, vegetable stock and lemon juice. Season to taste and bring to a boil.
3. Stir in the QimiQ Sauce Base and continue to cook until the required consistency has been achieved.