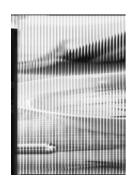


## THICK SEMOLINA AND CARROT SOUP



## **QimiQ BENEFITS**

- Problem-free reheating possible
- Quick and simple preparation
- Smooth and creamy consistency in seconds





15

easy

## **INGREDIENTS FOR 4 PORTIONS**

250 g	QimiQ Sauce Base
60 g	Wheat semolina
20 g	Butter
800 ml	Clear vegetable stock
2	Bay leaves
	Nutmeg
	Salt
1	Carrot(s), grated
1 bunch(es)	Chives, finely sliced

## **METHOD**

- 1. Flash fry the semolina in butter and douse with the stock. Add the bay leaves, nutmeg and salt and cook fur 15 minutes at low heat.
- 2. Stir in the QimiQ Sauce Base and continue to cook until the required consistency has been achieved
- 3. Add the carrot and serve garnished with the chives.