

## CREAM OF SUMMER SQUASH WITH ORANGE AND GINGER



## **QimiQ BENEFITS**

- Creamy indulgent taste with less fat
- All natural, contains no preservatives, additives or emulsifiers
- Quick and simple preparation





15

easy

## **INGREDIENTS FOR 10 PORTIONS**

1000 g	QimiQ Sauce Base
50 g	Butter
150 g	Onion(s), finely chopped
50 g	Garlic, finely chopped
20 g	Ginger root, finely chopped
1000 g	Yellow summer squash, peeled
	Bay leaf
	Tarragon
500 ml	Orange juice
500 ml	Clear vegetable stock
1 g	Saffron
	Salt and pepper
	Nutmeg
	Cayenne pepper

## **METHOD**

- 1. Fry the onion, garlic and ginger in the butter, add the squash and cook for a further 5 minutes.
- 2. Add the bay leaf, tarragon, orange juice and vegetable stock. Stir in the QimiQ Sauce Base and saffron and continue to cook for approx. 15 minutes.
- 3. Season to taste with salt, pepper, nutmeg and a pinch of cayenne.