



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.