



INDIAN CORN CHOWDER



QimiQ BENEFITS

- Quick and simple preparation
- Creamy indulgent taste with less fat
- Problem-free reheating possible



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easy

INGREDIENTS FOR 10 PORTIONS

50 g	Butter
100 g	Onion(s), finely chopped
30 g	Garlic, finely chopped
10 g	Medium hot chilli, finely chopped
200 g	Potatoes, peeled, finely diced
150 g	Red bell pepper(s), diced
150 g	Green bell pepper(s), diced
300 g	Indian corn
800 ml	Clear vegetable stock
1000 g	QimiQ Sauce Base
5 g	Cumin, ground
5 g	Cilantro / coriander leaves, finely chopped
	Salt and pepper

TO GARNISH

100 g	Avocado(s), diced
100 g	Tomato(es), diced
10 g	Chilli spice

METHOD

1. Sauté the onion, garlic and chili in butter. Add the potato and continue to fry for a few minutes. Add the peppers and corn and sauté lightly.
2. Douse with the vegetable stock and cumin and bring to a boil. Stir in the QimiQ Sauce Base and continue to cook until the required consistency has been achieved. Finish with the cilantro and season to taste with salt and pepper.
3. Pour into soup bowls and sprinkle with the chopped avocado, tomato and dust with the chilli powder.