



# CREAM OF MUSHROOM SOUP WITH LEEK AND CARROT

## QimiQ BENEFITS

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



15



easy

## INGREDIENTS FOR 4 PORTIONS

<b>500 g</b>	QimiQ Sauce Base
<b>1</b>	Onion(s), finely chopped
<b>1</b>	Garlic clove(s), finely chopped
	Butter
<b>400 g</b>	Mushrooms, finely sliced
<b>50 g</b>	Leek, finely sliced
<b>40 g</b>	Carrot(s), coarsely grated
<b>500 ml</b>	Clear vegetable stock
	Salt and pepper
	Caraway seeds, ground
	Cilantro / coriander, ground
	Bay leaf
	Parsley, finely chopped

## METHOD

1. Fry the onion and garlic in butter until soft. Add the mushrooms, leek and carrot and continue to fry for a few minutes.
2. Add the vegetable stock and QimiQ Sauce Base, bring to the boil and season to taste.
3. Garnish with parsley to serve.