



VEGETABLE CAPPUCCINO

QimiQ BENEFITS

- Acid, heat and alcohol stable



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easy

INGREDIENTS FOR 10 PORTIONS

1	Onion(s), minced
	Vegetable oil
650 g	Floury potato(es), diced
2200 ml	Clear vegetable stock
150 g	Cress
8 bunch(es)	Parsley, minced
500 g	QimiQ Classic, chilled
	Salt and pepper
300 ml	Milk

METHOD

1. Sauté the onion in the hot oil. Add the potatoes and fry for a few minutes.
2. Douse with the soup and continue to cook for approx. 10 minutes until the potatoes are done.
3. Add the herbs and blend smooth. Finish with the chilled QimiQ Classic and season to taste.
4. Bring the milk to the boil and whisk frothy.
5. Pour the vegetable soup into coffee cups and spoon the frothy milk onto the surface.