



# CREAM OF SPINACH SOUP WITH STRIPS OF SALMON



## QimiQ BENEFITS

- Smooth and creamy consistency in seconds
- All natural, contains no preservatives, additives or emulsifiers
- Problem-free reheating possible



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easy

## INGREDIENTS FOR 4 PORTIONS

|               |                                |
|---------------|--------------------------------|
| <b>250 g</b>  | QimiQ Sauce Base               |
| <b>100 g</b>  | Onion(s), finely sliced        |
| <b>100 g</b>  | Potatoes, peeled, chopped      |
| <b>50 g</b>   | Mushrooms, chopped             |
| <b>20 g</b>   | Butter                         |
| <b>600 ml</b> | Vegetable stock                |
|               | Nutmeg                         |
|               | Salt and pepper                |
| <b>150 g</b>  | Spinach                        |
| <b>50 g</b>   | Smoked salmon, cut into strips |

## METHOD

1. Lightly fry the onion, potato and mushrooms in butter. Add the vegetable stock, season to taste and cook until tender.
2. Stir in the QimiQ Sauce Base, blend smooth and continue to cook until the required consistency has been achieved.
3. Add the spinach and blend smooth.
4. Serve garnished with the strips of salmon.