



CHANTERELLE SOUP

QimiQ BENEFITS

- Acid, heat and alcohol stable
- Problem-free reheating possible
- Smooth and creamy consistency in seconds
- Freezer stable



15



easy

INGREDIENTS FOR 4 PORTIONS

| | |
|---------------|------------------------|
| 250 g | QimiQ Sauce Base |
| 200 g | Onion(s), brunoise |
| 5 g | Garlic, finely sliced |
| 300 g | Chanterelles, scrubbed |
| 20 g | Butter |
| 100 ml | White wine |
| 750 ml | Vegetable stock |
| | Salt and pepper |
| | Thyme |
| 200 g | Chanterelles, fried |

METHOD

1. Fry the onion, garlic and Chanterelles in butter. Douse with the white wine and reduce for a few minutes and add the stock.
2. Season to taste and cook for a few minutes.
3. Stir in the QimiQ Sauce Base and continue to cook until the required consistency has been achieved.
4. Blend smooth, add the fried halved chanterelles and season to taste.