



GARLIC 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

100 g	Onion(s), brunoise
100 g	Garlic, finely sliced
200 g	Potatoes, peeled, diced
20 g	Butter
100 ml	White wine
750 ml	Vegetable stock
	Caraway seeds
	Marjoram
	Salt and pepper
250 g	QimiQ Sauce Base
150 g	Brown bread, diced

METHOD

1. Fry the onion, garlic and potato in butter. Douse with the white wine, reduce a little and add the vegetable stock.
2. Season to taste and continue to cook until the potatoes are done.
3. Stir in the QimiQ Sauce Base, bring back to a boil and blend smooth.