



# GREEN BEAN CREAM SOUP



## QimiQ BENEFITS

- Smooth and creamy consistency in seconds
- Reduces skin formation
- Enhances the natural taste of added ingredients



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easy

## INGREDIENTS FOR 4 PORTIONS

**250 g** QimiQ Sauce Base

**100 g** Onion(s), finely sliced

**1** Garlic clove(s)

**100 g** Potatoes, finely diced

**60 g** Butter

**700 ml** Vegetable stock

Salt and pepper

Savory, fresh, finely chopped

**300 g** String beans, roughly chopped

## TO FINISH

**150 g** String beans, blanched

**150 g** Streaky bacon, diced

## METHOD

1. Fry the onions, garlic and potatoes in the butter and add the vegetable stock.
2. Add the salt, pepper and savoury and cook until the potatoes are soft. Add the beans, bring back to the boil and blend smooth.
3. Stir in the QimiQ Sauce Base and continue to cook until the required consistency has been achieved.
4. Add the remaining beans and bacon, bring to the boil and serve immediately.