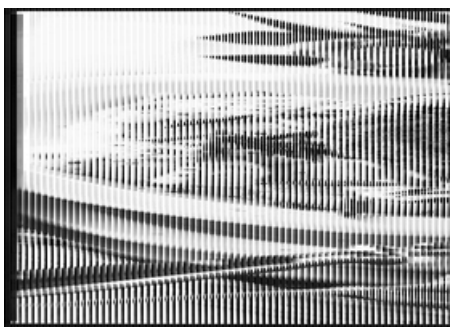




VEGETABLE POT



QimiQ BENEFITS

- Smooth and creamy consistency in seconds
- Problem-free reheating possible
- Creamy indulgent taste with less fat



15



easy

INGREDIENTS FOR 4 PORTIONS

250 g QimiQ Sauce Base

50 g Butter

1 Onion(s), finely diced

2 Carrot(s), diced

80 g Celeriac, diced

50 g Leek, chopped

120 g Potatoes, diced

1 Zucchini, diced

250 ml Clear vegetable stock

60 g Ebly Tender Wheat

100 g Gammon, ready to eat

TO SEASON

1 tbsp Balsamic vinegar

1 tsp Mustard

Pepper

Parsley, coarsely chopped

METHOD

1. Lightly fry the onions, carrots, celeriac, leek, potatoes and zucchini.
2. Add the vegetable stock and Ebly Tender Wheat and cook for a further 10 minutes.
3. Stir in the QimiQ Sauce Base and continue to cook until the required consistency has been achieved.
4. Add the diced meat and cauliflower and season to taste with the vinegar, mustard and pepper. Sprinkle with the parsley.