



CREAM OF ZUCCHINI SOUP



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Problem-free reheating possible
- Enhances the natural taste of added ingredients



15



easy

INGREDIENTS FOR 4 PORTIONS

125 g QimiQ Classic, chilled

0.5 Onion(s), finely chopped

1 tbsp Butter

750 ml Clear vegetable stock

300 g Zucchini, diced

Salt and pepper

1 tbsp Mixed herbs, finely chopped

METHOD

1. Fry the onion in butter until soft.
2. Douse with the vegetable stock and bring to a boil.
3. Add the zucchini and continue to cook until tender.
4. Blend the soup and finish with the cold QimiQ Classic. Season to taste and serve sprinkled with the fresh herbs.