



# ZUPPA DI PESCE



## QimiQ BENEFITS

- Smooth and creamy consistency in seconds
- All natural, contains no preservatives, additives or emulsifiers
- Creamy indulgent taste with less fat



15



easy

## INGREDIENTS FOR 10 PORTIONS

**500 g** QimiQ Sauce Base

**1** Onion(s), finely chopped

**2** Garlic clove(s), finely chopped

Olive oil, to fry

**600 g** Seafood

**200 g** Root vegetables, finely diced

**100 g** Cherry tomatoes, quartered

**1** Bell pepper(s), finely diced

**400 ml** Vegetable stock

**200 ml** White wine

**20 ml** Lemon juice

Salt and pepper

Saffron powder

Basil leaves, coarsely chopped

## METHOD

1. Lightly fry the onion and garlic in oil.
2. Add the fish and vegetables and continue to fry. Add the white wine, vegetable stock and lemon juice. Season to taste and bring to a boil.
3. Stir in the QimiQ Sauce Base and continue to cook until the required consistency has been achieved.