



ZUPPA DI PESCE



QimiQ BENEFITS

- Acid, heat and alcohol stable
- Creamy indulgent taste with less fat
- Problem-free reheating possible



15



easy

INGREDIENTS FOR 4 PORTIONS

250 g QimiQ Classic, chilled

0.5 Onion(s), finely chopped

1 Garlic clove(s)

Olive oil, to fry

300 g Seafood

100 g Root vegetables, finely diced

50 g Cherry tomatoes, quartered

0.5 Bell pepper(s), finely diced

200 ml Vegetable stock

100 ml White wine

10 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. Finish with the cold QimiQ Classic and season to taste with salt and pepper.