



# ZUPPA DI PESCE



## QimiQ BENEFITS

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



15



easy

## INGREDIENTS FOR 10 PORTIONS

<b>500 g</b>	QimiQ Classic, chilled
<b>1</b>	Onion(s), finely chopped
<b>2 g</b>	Garlic clove(s), finely chopped
	Olive oil, to fry
<b>600 g</b>	Seafood
<b>200 g</b>	Root vegetables, finely diced
<b>100 g</b>	Cherry tomatoes, quartered
<b>100 g</b>	Bell pepper(s), finely diced
<b>200 ml</b>	White wine
<b>400 ml</b>	Vegetable stock
<b>20 ml</b>	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.