



MANGETOUT PUREE

QimiQ BENEFITS

- Full creamy taste with less fat and cholesterol



15



easy

INGREDIENTS FOR 1004 G

729 g Sugar peas

180 g QimiQ Classic

67 g Butter

11 g Salt

2 g Cayenne pepper

15 g Corn starch

METHOD

1. Cook the mangetout in well salted boiling water. Drain and chop finely in a bowl cutter.
2. Add the QimiQ Classic and Butter and mix well.
3. Season to taste, add the starch and mix well.
4. Bring back to a boil, bind with starch and simmer for 2 minutes. Pour into the required forms and allow to cool.