



CREAM OF PEA SOUP



QimiQ BENEFITS

- Problem-free reheating possible
- Smooth and creamy consistency in seconds
- All natural, contains no preservatives, additives or emulsifiers



15



easy

INGREDIENTS FOR 10 PORTIONS

750 g QimiQ Sauce Base

100 g Onion(s), finely chopped

10 g Butter

750 ml Clear vegetable stock

500 g Green peas, frozen

Salt and pepper

Nutmeg

Diced white bread, roasted

METHOD

1. Fry the onion in butter.
2. Douse with the vegetable stock and bring to a boil.
3. Cook the peas until tender to the bite, blend and strain through a fine sieve.
4. Stir in the QimiQ Sauce Base and continue to cook until the required consistency has been achieved.
5. Season to taste and serve sprinkled with the fried diced bread.