



COLORFUL VEGETABLE SOUP WITH EBLY TENDER WHEAT

QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Problem-free reheating possible



15



easy

INGREDIENTS FOR 4 PORTIONS

150 g Leek, finely shredded

150 g Carrots, finely sliced

100 g Celeriac, cut into strips

10 g Butter

80 g Lean bacon, diced

150 g Eby Tender Wheat

750 ml Clear vegetable stock

Salt and pepper

Nutmeg

125 g QimiQ Classic, cold

Chives, chopped

METHOD

1. Fry the vegetables, bacon and eby in butter. Douse with the vegetable stock and cook over low heat until the Eby Tender Wheat is tender.
2. Season to taste with salt, nutmeg and pepper and finish with the chilled QimiQ Classic.
3. Serve sprinkled with chopped chives.