



# COLOURFUL VEGETABLE SOUP WITH EBLY TENDER WHEAT

## QimiQ BENEFITS

- 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** Ebly Tender Wheat

**750 ml** Clear vegetable stock

Salt and pepper

Nutmeg

**125 g** QimiQ Sauce Base

Chives, chopped

## METHOD

1. Fry the vegetables, bacon and ebly in butter. Douse with the vegetable stock and cook over low heat until the Ebly Tender Wheat is tender.
2. Season to taste with salt, nutmeg and pepper. Stir in the QimiQ Sauce Base and continue to cook until the required consistency has been achieved.
3. Serve sprinkled with chopped chives.