AUSTRIAN POTATO SOUP

15   easy

INGREDIENTS FOR 10 PORTIONS

500 g	QimiQ Classic, chilled
1 kg	Potatoes, diced
250 g	Mushrooms, finely sliced
30 g	Butter
1.5	Vegetable stock
	Marjoram
	Salt and pepper
	Caraway seeds
	Bay leaf
	White wine vinegar
10 g	Parsley, finely chopped

METHOD

1. Fry the potatoes and mushrooms in the butter.
2. Douse with the vegetable stock, season to taste and continue to cook until tender.
3. Season the soup with the seasoning and vinegar.
4. Finish with the cold QimiQ Classic and serve sprinkled with the chopped parsley.