



# AUSTRIAN POTATO SOUP



## QimiQ BENEFITS

- Problem-free reheating possible
- All natural, contains no preservatives, additives or emulsifiers
- Enhances the natural taste of added ingredients
- Acid stable and does not curdle



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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.