



APPLE AND CELERIAC SOUP



QimiQ BENEFITS

- Full taste with less fat content
- Smooth and creamy consistency in seconds
- Problem-free reheating possible



15



easy

INGREDIENTS FOR 10 PORTIONS

650 g QimiQ Sauce Base

200 g Onion(s), finely sliced

300 g Apple, peeled

300 g Celeriac, peeled

20 g Butter

800 ml Clear vegetable stock

300 ml Apple juice

Cinnamon, ground

Cloves, ground

Salt and pepper

METHOD

1. Fry the onion, apple and celeriac in butter. Add the vegetable stock and apple juice. Season to taste and continue to cook until soft.
2. Blend the soup smooth. Add the QimiQ Sauce Base and bring to a boil.