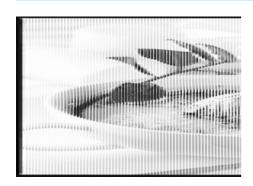
# QimiQ

## CREAM OF LEEK SOUP



### **QimiQ BENEFITS**

- Alcohol stable and does not curdle
- Creamy indulgent taste with less fat
- Quick and simple preparation
- Smooth and creamy consistency in seconds





15

easy

### **INGREDIENTS FOR 4 PORTIONS**

250 g	QimiQ Sauce Base
300 g	Leek, finely sliced
200 g	Potatoes, peeled
20 g	Butter
50 ml	White wine
650 ml	Beef stock
	Nutmeg
	Salt and pepper
1 tbsp	Parsley, finely chopped

### **METHOD**

- 1. Fry the leek and potato in butter. Douse with the white wine and beef
- 2. Allow the soup to cook for 15 minutes. Season with nutmeg, salt and pepper.
- 3. Stir in the QimiQ Sauce Base and continue to cook until the required consistency has been achieved. Garnish with parsley.