



CREAM OF HERB 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

1 Onion(s)

60 g Butter

125 ml White wine

500 ml Clear vegetable stock

Salt and pepper

Nutmeg

1 tbsp Parsley, finely chopped

1 tbsp Chives, finely chopped

1 tbsp Lovage, finely chopped

METHOD

1. Fry the onions in butter. Douse with white wine and stock, allow to cook for 5-10 minutes.
2. Für ca. 5-10 Minuten einköcheln lassen.
3. Blend the soup. Stir in the QimiQ Sauce Base.
4. Add the parsley, chives and lovage and season with salt, pepper and nutmeg.