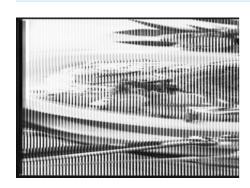


## VEGETABLE STEW WITH CHOPPED SAUSAGES



## **QimiQ BENEFITS**

- Creamy indulgent taste with less fat
- Problem-free reheating possible
- Quick and simple preparation





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easy

## **INGREDIENTS FOR 4 PORTIONS**

250 g	QimiQ Sauce Base
600 g	Seasonal mixed vegetables
1	Onion(s), finely chopped
60 g	Butter
500 ml	Clear vegetable stock
	Salt and pepper
2 pair(s)	Frankfurter, sliced
1 tbsp	Parsley, finely chopped

## **METHOD**

- 1. Fry the onions in butter. Add the vegetables and flash fry.
- 2. Add the stock, season to taste and cook at low heat until the vegetable is firm to the bite. Stir in the QimiQ Sauce Base and continue to cook until the required consistency has been achieved.
- 3. Add the chopped sausages and heat until warm. Serve sprinkled with chopped parsley.