



PARMESAN CREAM SOUP WITH THYME



QimiQ BENEFITS

- All natural, contains no preservatives, additives or emulsifiers
- Acid and alcohol stable
- Creamy indulgent taste with less fat
- Reduces skin formation



15



easy

INGREDIENTS FOR 10 PORTIONS

200 g	QimiQ Sauce Base
2	Shallot(s), finely diced
2 tbsp	Risotto rice
1 tbsp	Olive oil
100 ml	White wine
60 ml	Vermouth dry
500 ml	Chicken stock
2	Bay leaves
3	Thyme sprig(s)
1 tsp	Salt
	Pepper
200 g	Parmesan, grated

TO GARNISH:

WARM PARMESAN AND MOZZARELLA FOAM

PARMESAN CHIPS, FERMENTED PEPPERCORNS, BASIL

METHOD

1. Sauté the shallots and risotto rice in olive oil, stirring regularly.
2. Add the white wine and Noilly Prat. Add the chicken stock and seasoning and bring to the boil. Reduce the heat and simmer until the rice is tender.
3. Add the QimiQ Sauce Base and Parmesan and bring to the boil.
4. Discard the bay leaves and thyme sprigs.
5. Season to taste and blend until smooth.