



# MAUNDY THURSDAY SOUP



## QimiQ BENEFITS

- Problem-free reheating possible
- Smooth and creamy consistency in seconds
- All natural, contains no preservatives, additives or emulsifiers



15



easy

## INGREDIENTS FOR 10 PORTIONS

<b>4</b>	Onion(s), finely chopped
<b>60 g</b>	Butter
<b>2000 ml</b>	Clear vegetable stock
<b>500 g</b>	QimiQ Sauce Base
<b>60 g</b>	Wild garlic, finely chopped
<b>60 g</b>	Nettles, finely chopped
<b>60 g</b>	Dandelion, finely chopped
<b>60 g</b>	Plantain leaves, finely chopped
<b>60 g</b>	Chicken weed, finely chopped
<b>60 g</b>	Ground elder weed leaves, finely chopped
<b>16</b>	Ground ivy leaves, finely chopped
	Herb salt
	Pepper

## METHOD

1. Lightly fry the onion in butter.
2. Add the vegetable stock and cook for 5 minutes.
3. Stir in the QimiQ Sauce Base and continue to cook until the required consistency has been achieved.
4. Add the herbs and blend. Season to taste with herb salt and pepper.