



# CREAM OF CELERIAC SOUP



## QimiQ BENEFITS

- Acid stable and does not curdle
- Creamy indulgent taste with less fat
- Problem-free reheating possible



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easy

## INGREDIENTS FOR 4 PORTIONS

**250 g** QimiQ Sauce Base

**1** Onion(s), finely chopped

**1 tbsp** Butter

**500 g** Celeriac, peeled, diced

**750 ml** Vegetable stock

**1 tbsp** Balsamic vinegar

Salt and pepper

## METHOD

1. Fry the onion in butter until soft. Add the celeriac and sauté with the onion.
2. Douse with the stock, season with the vinegar, salt and pepper and continue to cook until soft.
3. Blend the soup. Add the QimiQ Sauce Base and bring back to the boil.
4. Season to taste and serve immediately.