



FROTHY QUINCE AND PARSNIP SOUP



QimiQ BENEFITS

- Acid and alcohol stable
- Smooth and creamy consistency in seconds
- Full taste with less fat content



15



easy

INGREDIENTS FOR 4 PORTIONS

| | |
|--------------------------|-------------------------|
| 250 g | QimiQ Sauce Base |
| 50 g | Onion(s), minced |
| 30 g | Butter |
| 80 g | Quinces, fresh, peeled |
| 150 g | Parsnips, fresh, peeled |
| 50 g | Apple(s), cored |
| 125 ml | White wine |
| 20 ml | Balsamic vinegar, white |
| 1 litre(s) | Clear vegetable stock |
| 1 small pinch(es) | Cloves, ground |
| | Salt and pepper |
| | Nutmeg, ground |

METHOD

1. Sauté the onions in butter, add the quinces, parsnips and apples and fry until transparent.
2. Douse with the white wine and Balsamic vinegar and cook until reduced.
3. Add the vegetable stock and spices and cook until the fruits and vegetables are soft.
4. Using an immersion mixer, blend the soup until smooth.
5. Stir in the QimiQ Sauce Base and continue to cook until the required consistency has been achieved.
6. Blend until frothy and serve garnished with fresh parsley and fried parsnip chips.