



FROTHY QUINCE AND PARSNIP SOUP



QimiQ BENEFITS

- Acid and alcohol stable
- Creamy consistency
- Full taste with less fat content



15



easy

INGREDIENTS FOR 4 PORTIONS

250 g	QimiQ Classic, cold
50 g	Onion(s), minced
30 g	Butter
80 g	Quinces, fresh, peeled
150 g	Parsnips, fresh, peeled
80 g	Potatoes, peeled
50 g	Apple(s), cored
125 ml	White wine
20 ml	Balsamic vinegar, white
1000 ml	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, potatoes 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. Finish with the cold QimiQ Classic and blend until frothy. Serve garnished with fresh parsley and fried parsnip chips.