



PUMPKIN AND POTATO GOULASH



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Problem-free reheating possible
- Longer shelf life without loss of quality



15



easy

INGREDIENTS FOR 10 PORTIONS

250 g	QimiQ Classic, chilled
400 g	Onion(s), finely chopped
2 tbsp	Olive oil
100 g	Paprika powder
2 tbsp	AP Flour
2 litre(s)	Clear vegetable stock
	Bay leaf
	Marjoram
	Salt
	Pepper
1 kg	Potatoes, peeled
2 kg	Pumpkin, peeled

METHOD

1. Fry the onions in olive oil until soft. Add the paprika powder and dust with the flour. Douse with the vegetable stock and season to taste. Add the potatoes and cook for a further 10 minutes.
2. Add the pumpkin and continue to cook until soft.
3. Finish with the cold QimiQ Classic.