



CREAM OF BASIL SOUP WITH VEGETABLE STRIPS



QimiQ BENEFITS

- Longer shelf life without loss of quality
- Problem-free reheating possible
- Enhances the natural taste of added ingredients



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easy

INGREDIENTS FOR 4 PORTIONS

FOR THE SOUP

250 g QimiQ Classic, chilled

2 Shallot(s), finely chopped

2 Garlic clove(s), finely chopped

1 tbsp Butter

1 tbsp AP Flour

600 ml Clear vegetable stock

2 bunch(es) Basil, roughly chopped

Salt and pepper

FOR THE VEGETABLE STRIPS

1 Carrot(s), finely shredded

1 Leek, finely shredded

METHOD

1. Fry the shallots and garlic in butter until soft, and dust with flour.
2. Douse with the stock and reduce slightly.
3. Add the basil and blend smooth.
4. Season with salt and pepper.
5. Finish with the cold QimiQ Classic and blend until frothy.
6. Place the vegetable strips in the hot soup and allow to warm for a few minutes before serving.