



PEAR AND CHICORY SOUP



QimiQ BENEFITS

- Full creamy taste with less fat and cholesterol
- Can easily be pre-prepared
- Quick and simple preparation



15



easy

INGREDIENTS FOR 10 PORTIONS

625 g QimiQ Classic, room temperature

250 g Onion(s), finely chopped

500 g Pear(s), peeled

250 g Chicory, chopped

175 g Butter

750 Vegetable stock

500 ml Pear juice

Cinnamon, ground

Cloves, ground

Salt and pepper

Honey (optional)

METHOD

1. Fry the onion, pear and chicory in butter.
2. Add the vegetable soup and pear juice, season to taste and cook until soft.
3. Using an immersion mixer, blend the soup until smooth.
4. To refine the soup, whisk the unchilled QimiQ Classic smooth. Add to the soup and let it boil up briefly.