



ALE & CHEDDAR SOUP



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Smooth and creamy consistency in seconds
- Problem-free reheating possible



15



easy

INGREDIENTS FOR 4 PORTIONS

375 g	QimiQ Sauce Base
2 tbsp	Butter, unsalted
2	White onions, finely diced
80 g	Celery, diced
400 ml	Beef stock
250 ml	Brown Ale beer
1 tbsp	White balsamic vinegar
5 g	Thyme, fresh
1 dash of	Worcestershire sauce
	Salt
150 g	Cheddar cheese, grated

METHOD

1. Sauté the onions and celery in the butter until translucent.
2. Slowly add the beef stock.
3. Add the beer and Balsamic vinegar and simmer.
4. Add the herbs and spices and simmer.
5. Add the QimiQ Sauce Base and grated cheese.
6. Burr mix the soup and serve.