



# KARST BEER CHEESE SOUP



## QimiQ BENEFITS

- Acid and alcohol stable
- Full taste with less fat content
- Smooth and creamy consistency in seconds
- Problem-free reheating possible



15



easy

## INGREDIENTS FOR 10 PORTIONS

<b>1150 g</b>	QimiQ Sauce Base
<b>90 g</b>	Butter, unsalted
<b>250 g</b>	White onions, finely diced
<b>80 g</b>	Celery, diced
<b>70 g</b>	All purpose flour
<b>750 g</b>	Beef stock
<b>270 g</b>	Brown Ale beer
<b>190 g</b>	White wine
<b>10 g</b>	White balsamic vinegar
<b>4.8 g</b>	Thyme, fresh
<b>3 g</b>	Rosemary, fresh
<b>5 g</b>	Worcestershire sauce
<b>6.8 g</b>	Salt
<b>1600 g</b>	Karst Cave Aged Cheese, grated

## METHOD

1. Sauté the onions and celery in the butter until translucent.
2. Dust with the flour and slowly add the beef stock to avoid lumping.
3. Add the beer, wine and Balsamic vinegar and simmer.
4. Add the herbs and spices and simmer.
5. Add the QimiQ Sauce Base and grated Karst Cave Aged Cheese.
6. Burr mix the soup and serve.