



# CREAM OF MUSHROOM SOUP WITH LEEK AND CARROT



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Problem-free reheating possible
- Enhances the natural taste of added ingredients



15



easy

## INGREDIENTS FOR 4 PORTIONS

<b>125 g</b>	QimiQ Classic, chilled
<b>1</b>	Onion(s), finely chopped
<b>1</b>	Garlic clove(s), finely chopped
	Butter
<b>400 g</b>	Mushrooms, finely sliced
<b>50 g</b>	Leek, finely sliced
<b>40 g</b>	Carrot(s), coarsely grated
<b>1 tsp</b>	AP Flour
<b>750 ml</b>	Clear vegetable stock
	Salt and pepper
	Caraway seeds, ground
	Cilantro / coriander, ground
	Bay leaf
	Parsley, finely chopped

## METHOD

1. Fry the onion and garlic in butter until soft. Add the mushrooms, leek and carrot and continue to fry for a few minutes. Dust with the flour.
2. Add the soup, season to taste and continue to cook until the vegetable is tender to the bite.
3. Finish with the cold QimiQ Classic and serve garnished with parsley.