



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

125 g QimiQ Classic, chilled

1 Onion(s), finely chopped

1 Garlic clove(s), finely chopped

Butter

400 g Mushrooms, finely sliced

50 g Leek, finely sliced

40 g Carrot(s), coarsely grated

1 tsp AP Flour

750 ml 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.