



CHAMPAGNE AND CHEESE SOUP



Tips

Mit fein geschnittenen Junglauch garnieren.

INGREDIENTS FOR 4 PORTIONS

250 g	QimiQ Sauce Base
1	Onion(s), finely sliced
60 g	Butter
125 ml	Prosecco
150 g	Alpine cheese [strong] 45 % fat , grated
250 ml	Vegetable stock
	Salt and pepper
	Nutmeg, ground

METHOD

1. Sauté the onion in the butter and douse with the champagne.
2. Add the remaining ingredients. Bring to the boil and blend smooth using an immersion blender.
3. Season to taste and serve.

QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Quick and simple preparation
- Problem-free reheating possible



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easy