



GREEN BEAN CREAM SOUP



QimiQ BENEFITS

- Smooth and creamy consistency in seconds
- Reduces skin formation
- Enhances the natural taste of added ingredients



20



easy

INGREDIENTS FOR 10 PORTIONS

500 g QimiQ Sauce Base

200 g Onion(s), finely sliced

2 Garlic clove(s)

200 g Potatoes, finely diced

120 g Butter

1400 ml Vegetable stock

Salt and pepper

Savory, fresh, finely chopped

600 Green beans, coarsely chopped

TO FINISH

300 Green beans

300 g Streaky bacon, diced

METHOD

1. Fry the onions, garlic and potatoes in the butter and add the vegetable stock.
2. Add the salt, pepper and savoury and cook until the potatoes are soft. Add the beans, bring back to the boil and blend smooth.
3. Stir in the QimiQ Sauce Base and continue to cook until the required consistency has been achieved.
4. Add the remaining beans and bacon, bring to the boil and serve immediately.