



CREAM OF WILD GARLIC SOUP WITH OLIVE OIL CROUTONS



QimiQ BENEFITS

- Acid stable and does not curdle
- Problem-free reheating possible
- Full taste with less fat content



15



easy

INGREDIENTS FOR 10 PORTIONS

300 g QimiQ Classic, chilled

100 g Onion(s), diced

100 g Potatoes, sliced

80 ml Olive oil

2 Vegetable stock

100 g Wild garlic

100 g Parsley

Balsamic vinegar

Salt and pepper

FOR THE CROUTONS

60 ml Olive oil

200 g Brown bread, diced

METHOD

1. Lightly fry the onions and potatoes in the olive oil. Douse with the soup and continue to cook until the potatoes are done.
2. Coarsely chop the wild garlic and parsley and add to the soup. Bring to the boil and blend.
3. Finish with the cold QimiQ Classic and season to taste with vinegar, salt and pepper.
4. For the croutons: fry the diced bread in the olive oil and sprinkle into the soup to serve. (Add diced feta as a tasty alternative to the olive oil croutons).