



CREAM OF HERB SOUP



QimiQ BENEFITS

- Problem-free reheating possible
- Full creamy taste with less fat and cholesterol
- Enhances the natural taste of added ingredients
- Pure indulgence with less calories
- Alcohol stable and does not curdle



15



easy

INGREDIENTS FOR 12 PORTIONS

300 g QimiQ Classic, chilled

90 g Butter

300 g Onion(s), finely chopped

90 g AP Flour, plain

90 ml White wine

2400 ml Clear vegetable stock

15 g Parsley, finely chopped

15 g Chives, finely chopped

15 g Lovage, finely chopped

Salt and pepper

Nutmeg

METHOD

1. Fry the onions in butter. Dust with flour, douse with white wine and stock and allow to cook for 5-10 minutes.
2. Finish with the cold QimiQ Classic and blend.
3. Add the parsley, chives and lovage and season to taste with the salt, pepper and nutmeg.