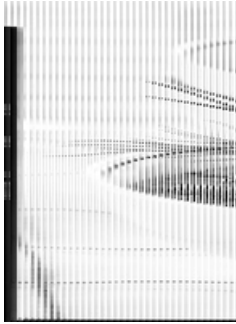




CREAM OF HERB SOUP



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



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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.