



BASIL AND BUTTERMILK CREAM SOUP



QimiQ BENEFITS

- Smooth and creamy consistency in seconds
- Quick and simple preparation
- Gluten free



15



easy

INGREDIENTS FOR 10 PORTIONS

750 g QimiQ Sauce Base

3 Onion(s), finely diced

180 g Butter

1500 ml Buttermilk

3 bunch(es) Basil, finely chopped

Salt

Black pepper, freshly ground

METHOD

1. Sauté the onion in the butter.
2. Add the QimiQ Sauce Base, buttermilk and spices and bring to the boil.
3. Mix in the basil and season to taste.
Serve.