



APPLE CELERY SOUP (THERMOMIX®)



QimiQ BENEFITS

- Full flavor with less fat
- Creamy consistency in no time
- Problem-free reheating possible



easy

Tips

Croutons as an addition

INGREDIENTS FOR 4 PORTIONS

250 g QimiQ Sauce Base

80 g Onion(s), halved

300 g Celeriac, roughly chopped

80 g Apple,

60 g Butter

125 g

400 g Water and spice paste* or vegetable broth

Salt

Black pepper, ground

METHOD

1. Add the onions, celery and apple to the mixing bowl, chop for 4 sec / speed 5 and push down with the spatula.
2. Add butter and steam 10 min/120 °C/step 2.
3. Add white wine, water and spice paste or vegetable stock, salt and pepper and cook for 14 min/90 °C/step 2.
4. Add the QimiQ cream base, purée for 30 sec/step 5-10 gradually increasing, season to taste and serve.