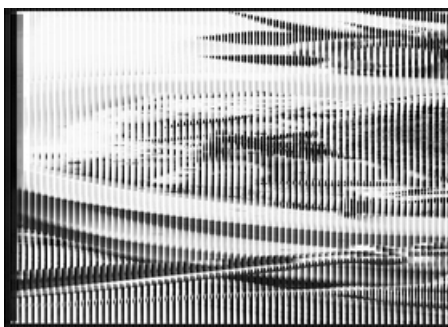




VEGETABLE POT WITH EBLY TENDER WHEAT



QimiQ BENEFITS

- Smooth and creamy consistency in seconds
- Problem-free reheating possible
- All natural, contains no preservatives, additives or emulsifiers



15



easy

INGREDIENTS FOR 10 PORTIONS

600 g QimiQ Sauce Base

90 g Butter

75 g Onion(s), finely diced

150 g Carrot(s), diced

150 g Celeriac, diced

90 g Leek, chopped

90 g White cabbage, chopped

240 g Potatoes, diced

90 g Zucchini, diced

600 ml Beef stock

75 g Eibly Tender Wheat

ADDITIONALY

300 g Gammon, ready to eat

150 g Cauliflower, cooked

TO SEASON

6 ml Balsamic vinegar

9 g Mustard

1 g Pepper

6 g Parsley, coarsely chopped

METHOD

1. Lightly fry the onions, carrots, celeriac, leek, cabbage, potatoes and zucchini.
2. Add the beef stock and Eibly Tender Wheat and cook for a further 10 minutes.
3. Stir in the QimiQ Sauce Base and continue to cook until the required consistency has been achieved.
4. Add the diced meat and cauliflower and season to taste with the vinegar, mustard and pepper. Sprinkle with the parsley.