



# CREAM OF PUMPKIN SOUP



## QimiQ BENEFITS

- Smooth and creamy consistency in seconds
- Problem-free reheating possible
- Full taste with less fat content



15



easy

## INGREDIENTS FOR 10 PORTIONS

<b>500 g</b>	QimiQ Sauce Base
<b>2</b>	Onion(s)
<b>1</b>	Red bell pepper(s), diced
<b>160 g</b>	Butter
<b>800 g</b>	Pumpkin, peeled, cored, diced
<b>250 ml</b>	White wine
<b>1 litre(s)</b>	Vegetable stock
	Salt
	Pepper
	Nutmeg, grated

## METHOD

1. Sauté the onion and red pepper in butter.
2. Add the pumpkin and fry lightly. Douse with the white wine.
3. Add the vegetable stock, cover and allow to simmer for approx. 20 minutes.
4. Add the QimiQ Sauce Base and season with salt, pepper and nutmeg.
5. Blend smooth using an immersion blender.
6. content not maintained in this language