



# CREAM OF PEA SOUP



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Problem-free reheating possible
- Enhances the natural taste of added ingredients



15



easy

## INGREDIENTS FOR 4 PORTIONS

**250 g** QimiQ Classic, chilled

**0.5** Onion(s), finely chopped

**1 tsp** Butter

**750 ml** Clear vegetable stock

**1 tbsp** AP Flour, to bind

**300 g** Green peas

Salt and pepper

Nutmeg

Diced white bread, roasted

## METHOD

1. Fry the onion in butter.
2. Douse with the vegetable stock and bring to a boil.
3. Bind the flour with cold water and use to bind the soup.
4. Add the peas, season to taste and bring to the boil. Finish with the cold QimiQ Classic.
5. Blend smooth, season to taste and serve sprinkled with fried diced bread.