



CREAM OF PUMPKIN 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

125 g QimiQ Classic, chilled

125 g Leek, finely sliced

0.5 Red bell pepper(s), diced

80 g Butter

400 g Pumpkin, peeled

500 ml Clear vegetable stock

Salt and pepper

Nutmeg, grated

METHOD

1. Fry the leek and red bell pepper in butter. Add the pumpkin and fry lightly.
2. Add the vegetable stock, cover and allow to cook for 20 minutes.
3. Finish with the cold QimiQ Classic, blend smooth and adjust the seasoning.