



# LEMON AND GINGER SOUP

## QimiQ BENEFITS

- Can be frozen and defrosted without loss of quality
- Creamy indulgent taste with less fat
- Acid stable and does not curdle



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easy

## INGREDIENTS FOR 4 PORTIONS

<b>200 g</b>	QimiQ Sauce Base
<b>1</b>	Lemon(s), small
<b>100 g</b>	Onion(s), diced
<b>150 g</b>	Celeriac, diced
<b>100 g</b>	Potatoes, diced
<b>25 g</b>	Ginger root, finely chopped
<b>10 g</b>	Honey
<b>40 ml</b>	White wine
<b>1000 ml</b>	Vegetable stock
	Salt and pepper
	Nutmeg
	Cilantro / coriander, ground

## METHOD

1. Fry the lemon, onion, celeriac, potato and ginger in oil until soft and transparent.
2. Douse with white wine.
3. Add the vegetable stock, season to taste and cook for a further 20 minutes.
4. Remove the lemon and blend the soup until smooth.
5. Stir in the QimiQ Sauce Base and continue to cook until the required consistency has been achieved.