



# CREAM VEGETABLES



## QimiQ BENEFITS

- Smooth and creamy consistency in seconds
- No additional binding necessary
- Problem-free reheating possible
- Creamy indulgent taste with less fat



15



easy

## INGREDIENTS FOR 4 PORTIONS

**250 g** QimiQ Sauce Base

**2 tbsp** Butter

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

Salt and pepper

Nutmeg

**800 g** Mixed vegetables, cooked

## METHOD

1. For the cream sauce, fry the onion in the butter until soft.
2. Add the QimiQ Sauce Base and season to taste. Stir in the cooked vegetables, bring to a boil and serve immediately.