



# PEAR AND CHICORY SOUP



## QimiQ BENEFITS

- Smooth and creamy consistency in seconds
- Creamy indulgent taste with less fat
- Problem-free reheating possible



15



easy

## INGREDIENTS FOR 4 PORTIONS

**250 g** QimiQ Sauce Base

**100 g** Onion(s), finely chopped

**200 g** Pear(s), peeled

**100 g** Chicory, chopped

**50 g** Butter

**300 ml** Vegetable stock

**200 ml** Pear juice

Cinnamon, ground

Cloves, ground

Salt and pepper

Honey (optional)

## METHOD

1. Fry the onion, pear and chicory in butter.
2. Add the vegetable soup and pear juice and cook until soft.
3. Add the QimiQ Sauce Base and season to taste.
4. Using an immersion blender, blend the soup until smooth.