



CURRY SOUP WITH PRAWNS



QimiQ BENEFITS

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



15



easy

INGREDIENTS FOR 10 PORTIONS

250 g QimiQ Classic, chilled

250 g Leek, finely sliced

10 g Butter

2 Apple(s), finely diced

150 g Banana(s), finely diced

20 g Curry powder

Curcuma, dried

1.5 litre(s) Vegetable stock

Salt and pepper

Lemon juice

80 ml Orange juice

TO GARNISH

60 g Leek, finely sliced

150 g Prawns, small

METHOD

1. Fry the leek in butter until soft. Add the apples, bananas, curry powder and curcuma continue to fry for a few minutes.
2. Add the soup, bring to the boil and blend smooth.
3. Season with salt, pepper, lemon juice and orange juice and finish with the cold QimiQ Classic.
4. Serve garnished with the finely sliced leek and the prawns.