



CREAM OF CARROT SOUP WITH TARRAGON



QimiQ BENEFITS

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



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easy

INGREDIENTS FOR 4 PORTIONS

125 g	QimiQ Classic, chilled
1	Onion(s), finely chopped
1	Garlic clove(s), finely chopped
1 tsp	Olive oil
3 tbsp	Leek, finely sliced
400 g	Carrot(s), finely sliced
1 tsp	Maple syrup
850 ml	Clear vegetable stock
	Lemon juice
50 ml	Orange juice
	Salt and pepper
1 tbsp	Tarragon, finely chopped

METHOD

1. Fry the onion and garlic in oil until soft.
2. Add the leek, carrot and maple syrup and continue to fry for a few minutes.
3. Add the stock, lemon juice, orange juice, salt and pepper and continue to cook until the vegetable is soft.
4. Blend and finish with the cold QimiQ Classic.
5. Serve the soup garnished with tarragon.