



CREAM OF CARROT SOUP WITH TARRAGON



QimiQ BENEFITS

- Smooth and creamy consistency in seconds
- No additional binding necessary
- Gluten free



15



easy

INGREDIENTS FOR 4 PORTIONS

250 g QimiQ Cream Base, 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

700 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 the soup smooth. Stir in the QimiQ Sauce Base and bring to the boil briefly.
5. Serve the soup garnished with tarragon.