



# CARROT & LIME SOUP WITH COCONUT FOAM



## QimiQ BENEFITS

- Acid stable and does not curdle
- Guaranteed stable and compact
- Smooth and creamy consistency in seconds
- Full taste with less fat content



15



easy

## INGREDIENTS FOR 10 PORTIONS

### FOR THE COCONUT FOAM

<b>150 g</b>	QimiQ Classic
<b>300 g</b>	Coconut milk
<b>25 g</b>	Lime juice
<b>1 g</b>	Salt
<b>1 g</b>	White pepper
<b>25 ml</b>	Whipping cream 36 % fat

### FOR THE SOUP

<b>900 g</b>	QimiQ Cream Base
<b>40 ml</b>	Olive oil
<b>10 g</b>	Green curry paste
<b>3 g</b>	Cumin, ground
<b>15 g</b>	Cilantro, fresh
<b>2 g</b>	Ginger powder
<b>250 g</b>	Onion(s), finely chopped
<b>15 g</b>	Garlic, finely chopped
<b>250 g</b>	Potatoes
<b>250 g</b>	Carrots
<b>890 ml</b>	Vegetable stock
<b>1100 ml</b>	Coconut milk
<b>75 ml</b>	Lime juice

## METHOD

1. For the coconut foam: burr mix the ingredients until smooth.
2. Pour into an iSi Gourmet Whip bottle, charge and chill vertically until required.
3. For the soup: sauté the chili paste, cumin and some of the cilantro (4 gr.) until fragrant (about a minute). Add the ginger, onions and garlic and cook until the onions are translucent.
4. Add the potatoes and carrots and cook for about 5 minutes.
5. Add the vegetable stock, coconut milk and lime juice and bring to the boil. Reduce the heat and simmer for a further 30-45 minutes until the potatoes and carrots are soft.
6. Add the QimiQ Sauce Base and bring to the boil. Remove from the heat and using an immersion blender puree the soup until smooth.
7. Serve chilled with the coconut foam and remaining chopped coriander.