



# CARROT & COCONUT SOUP



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Smooth and creamy consistency in seconds
- Quick and easy preparation



15



easy

## INGREDIENTS FOR 4 PORTIONS

<b>250 g</b>	QimiQ Cream Base
<b>100 g</b>	Onion(s), finely chopped
<b>1</b>	Garlic clove(s), finely chopped
<b>3 tbsp</b>	Olive oil
<b>250 g</b>	Carrots
<b>300 ml</b>	Vegetable stock
<b>200 ml</b>	Coconut milk
<b>1</b>	Lime(s), juice only
<b>1 tsp</b>	Green curry paste
<b>1 pinch(es)</b>	Cumin, ground
<b>1 tsp</b>	Cilantro, fresh
<b>1 pinch(es)</b>	Ginger powder

## METHOD

1. Sauté the onions and garlic. Add the carrots.
2. Add the vegetable stock, coconut milk and lime juice and bring to the boil. Reduce the heat and simmer for 10 minutes until the carrots are soft.
3. Add the QimiQ Sauce Base and bring to the boil. Remove from the heat and using an immersion blender puree the soup until smooth.
4. Serve chilled with the chopped coriander.