



CARROT AND GINGER CREAM SOUP



QimiQ BENEFITS

- Smooth and creamy consistency in seconds
- Creamy indulgent taste with less fat
- Problem-free reheating possible



20



easy

Tips

Refine with freshly chopped coriander.

INGREDIENTS FOR 4 PORTIONS

250 g	QimiQ Cream Base
1	Onion(s), finely sliced
250 g	Carrots, peeled, cut into pieces
10 g	Ginger root, peeled, cut into pieces
80 g	Butter
0.5	Orange(s), juice only
125 ml	White wine
400 ml	Vegetable stock
1 tbsp	White balsamic vinegar
1 pinch(es)	Salt
	Pepper

METHOD

1. Sauté the onion, carrots and ginger in the butter until soft.
2. Add the orange juice, white wine, vegetable stock and vinegar and bring to the boil. Continue to cook until the carrots are soft.
3. Add the QimiQ Cream Base and season to taste with salt and pepper.
4. Blend the soup smooth using an immersion blender.