



CARROT AND GINGER CREAM SOUP WITH SCAMPI



QimiQ BENEFITS

- Acid stable and does not curdle
- Smooth and creamy consistency in seconds
- Full taste with less fat content
- Problem-free reheating possible



15



easy

INGREDIENTS FOR 10 PORTIONS

500 g	QimiQ Cream Base
80 g	Onion(s), chopped
400 g	Carrots, peeled
25 g	Ginger root, peeled
80 g	Butter
50 ml	Orange juice
100 ml	White wine
800 ml	Chicken stock
20 ml	White balsamic vinegar
6 g	Salt
1 g	Pepper
30 g	Sugar
10	Scampi

METHOD

1. Fry the onion, carrots and ginger in the butter until soft.
2. Add the orange juice, white wine, chicken stock and vinegar. Season to taste and bring to the boil. Continue to cook until the carrots are soft.
3. Add the QimiQ Cream Base (previously QimiQ Sauce Base).
4. Blend the soup and strain.
5. Serve with scampi.