



# CURRY SOUP WITH PRAWNS



## QimiQ BENEFITS

- Problem-free reheating possible
- 100% natural, contains no preservatives, additives or emulsifiers
- Smooth and creamy consistency in seconds



15



easy

## INGREDIENTS FOR 10 PORTIONS

**200 g** QimiQ Cream Base

**250 g** Leek, finely sliced

**10 g** Butter

**2** Apple(s), finely diced

**150 g** Banana(s), finely diced

**20 g** Curry powder

Curcuma, dried

**1 litre(s)** Vegetable stock

Salt

Pepper

Lemon juice

**80 ml** Orange juice

## TO GARNISH

**60 g** Leek, finely sliced

**150 g** Prawns, small

## METHOD

1. Fry the leek in butter until soft. Add the apples, bananas, curry powder and curcuma and continue to fry for a few minutes.
2. Add the soup, bring to the boil, blend smooth and strain through a fine sieve.
3. Season with salt, pepper, lemon juice and orange juice.
4. Stir in the QimiQ Sauce Base and continue to cook until the required consistency has been achieved.
5. Serve garnished with the finely sliced leek and the prawns.