



CARROT AND COCONUT CREAM SOUP



QimiQ BENEFITS

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



15



easy

INGREDIENTS FOR 10 PORTIONS

500 g	QimiQ Cream Base
200 g	Onion(s), finely chopped
2	Garlic clove(s), finely chopped
60 ml	Olive oil
500 g	Carrots
600 ml	Vegetable stock
400 ml	Coconut milk
2	Lime(s), juice only
2 tsp	Green curry paste
1 pinch(es)	Cumin, ground
2 tsp	Cilantro, fresh
1 pinch(es)	Ginger powder
	Cilantro, to garnish

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, curry paste and seasoning 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.