



CARROT GINGER SOUP (THERMOMIX)



QimiQ BENEFITS

- Full flavor with less fat
- Alcohol stable and therefore does not coagulate
- Problem-free reheating possible



Tips

Finish with coriander.

INGREDIENTS FOR 6 PORTIONS

250 g	QimiQ Cream Base
200 g	Carrots, peeled, in coarse pieces
120 g	Zwiebeln, halbiert
10 g	frischer Ingwer, geschält, in Stücken, je nach Geschmack
2	Garlic clove(s)
5 g	frische rote Chilischote, ohne Kerne, optional
30 g	Rapeseed oil
80 g	White wine
500 g	Water and spice paste* or vegetable broth
	Salt and pepper
2 tsp	Curry powder
1 small pinch(es)	Kurkuma, gemahlen

METHOD

1. Place the carrots, onions, ginger, garlic and fresh red chili pepper in the mixing bowl, chop for 5 sec./speed 5 and push down with the spatula.
2. Add rapeseed oil and sauté for 5 min/120 °C/level 1.
3. Add white wine, water and spice paste or vegetable stock and cook for 20 min./100 °C/level 1.
4. Add the QimiQ cream base, salt, pepper, curry powder and turmeric to the soup and puree for 1:30 min/step 10.