



# CARROT AND GINGER SOUP



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Problem-free reheating possible
- No additional binding necessary



## Tips

To taste: before serving, add 60 g of pacotised herbs from the Pacojet and 50 g of butter.

## INGREDIENTS FOR 5 PORTIONEN À 200 ML

<b>250 g</b>	QimiQ Cream Base
<b>450 g</b>	Vegetable stock
<b>250 g</b>	Carrots, peeled, diced
<b>70 g</b>	Onion(s), brunoise
<b>10 g</b>	Garlic, finely chopped
<b>30 g</b>	Butter
<b>5 g</b>	Tomato paste
<b>10 g</b>	Salt
<b>2 g</b>	White pepper
<b>10 g</b>	Ginger, fresh, chopped
<b>1 g</b>	Lime leaves
<b>5 g</b>	Lemongrass
<b>2 g</b>	Coriander, ground

## METHOD

1. Sweat the carrots, onions and garlic in a pan in butter until translucent. Add the tomato paste and continue to cook.
2. Deglaze with the vegetable stock, add all the spices and continue to cook.
3. Remove the lime leaves, add the QimiQ Cream Base and purée.