



CURRY SOUP WITH PRAWNS



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Enhances the natural taste of added ingredients
- Reduces discolouration
- Problem-free reheating possible



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easy

INGREDIENTS FOR 4 PORTIONS

125 g QimiQ Classic, chilled

125 g Leek, finely sliced

1 tsp Butter

1 Apple, finely diced

75 g Banana(s), finely diced

1 tbsp Curry powder

1 small pinch(es) Curcuma, dried

750 ml Vegetable stock

Salt and pepper

Lemon juice

40 ml Orange juice

TO GARNISH

3 tbsp Leek, finely sliced

50 g Prawns, small

METHOD

1. Fry the leek in butter until soft. Add the apple, banana, curry powder and curcuma continue to fry for a few minutes.
2. Add the soup, bring to the boil and blend smooth.
3. Season with salt, pepper, lemon juice and orange juice and finish with the cold QimiQ Classic.
4. Serve garnished with the finely sliced leek and the prawns.