



# CURRY SOUP WITH PRAWNS



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Problem-free reheating possible
- Smooth and creamy consistency in seconds



15



easy

## INGREDIENTS FOR 4 PORTIONS

**250 g** QimiQ Cream Base

**125 g** Leek, finely sliced

**1 tsp** Butter

**1** Apple, finely diced

**1** Banana(s), finely diced

**1 tbsp** Curry powder

**1 small pinch(es)** Curcuma, dried

**700 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 and continue to fry for a few minutes.
2. Add the stock, bring to the boil and blend smooth.
3. Season with salt, pepper, lemon juice and orange juice.
4. Stir in the QimiQ Sauce Base and bring to the boil.
5. Serve garnished with the finely sliced leek and the prawns.