



CARROT AND GINGER CREAM SOUP



QimiQ BENEFITS

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



15



easy

INGREDIENTS FOR 4 PORTIONS

250 g QimiQ Cream Base, chilled

80 g Onion(s), 1 piece

250 g Carrots, peeled

10 g Ginger root, peeled

60 g Butter

500 ml Clear vegetable stock

1 tbsp Balsamic vinegar, white

Salt and pepper

METHOD

1. Fry the onion, carrots and ginger in the butter until soft.
2. Douse with the vegetable stock and vinegar and season to taste. Bring to the boil and allow to simmer for approx. 10 minutes or until the carrots are soft.
3. Add the QimiQ Sauce Base and blend until smooth.