



CARROT & LIME SOUP WITH COCONUT FOAM



QimiQ BENEFITS

- Acid stable and does not curdle
- Guaranteed stable and compact
- Smooth and creamy consistency in seconds
- Full taste with less fat content



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easy

INGREDIENTS FOR 10 PORTIONS

FOR THE COCONUT FOAM

150 g	QimiQ Classic
300 g	Coconut milk
25 g	Lime juice
1 g	Salt
1 g	White pepper
25 ml	Whipping cream 36% fat

FOR THE SOUP

900 g	QimiQ Sauce Base
40 ml	Olive oil
10 g	Green curry paste
3 g	Cumin, ground
15 g	Cilantro / coriander, fresh
2 g	Ginger powder
250 g	Onion(s), finely chopped
15 g	Garlic, finely chopped
250 g	Potatoes
250 g	Carrots
890 ml	Vegetable stock
1100 ml	Coconut milk
75 ml	Lime juice

METHOD

1. For the coconut foam: burr mix the ingredients until smooth.
2. Pour into an iSi Gourmet Whip bottle, charge and chill vertically until required.
3. For the soup: sauté the chili paste, cumin and some of the cilantro (4 gr.) until fragrant (about a minute). Add the ginger, onions and garlic and cook until the onions are translucent.
4. Add the potatoes and carrots and cook for about 5 minutes.
5. Add the vegetable stock, coconut milk and lime juice and bring to a boil. Reduce the heat and simmer for a further 30-45 minutes until the potatoes and carrots are soft.
6. Add the QimiQ Sauce Base and bring to a quick boil. Remove from the heat and using an immersion blender puree the soup until smooth.
7. Serve chilled with the coconut foam and remaining chopped cilantro.