CARROT & COCONUT SOUP

QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Smooth and creamy consistency in seconds
- Quick and simple preparation

15   **easy**

INGREDIENTS FOR 4 PORTIONS

250 g	QimiQ Sauce Base
100 g	Onion(s), finely chopped
1	Garlic clove(s), finely chopped
3 tbsp	Olive oil
250 g	Carrots
300 ml	Vegetable stock
200 ml	Coconut milk
1	Lime(s), juice only
1 tsp	Green curry paste
1 pinch(es)	Cumin, ground
1 tsp	Cilantro / coriander, fresh
1 pinch(es)	Ginger powder

METHOD

1. Sauté the onions and garlic. Add the carrots.
2. Add the vegetable stock, coconut milk and lime juice and bring to a boil. Reduce the heat and simmer for 10 minutes until the carrots are soft.
3. 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.
4. Serve chilled with the chopped cilantro.