



CARROT AND GINGER CREAM SOUP WITH SCAMPI



QimiQ BENEFITS

- Acid stable and does not curdle
- Smooth and creamy consistency in seconds
- Full taste with less fat content
- Problem-free reheating possible



15



easy

INGREDIENTS FOR 10 PORTIONS

500 g QimiQ Sauce Base

80 g Onion(s), minced

400 g Carrots, peeled

25 g Ginger root, peeled

80 g Butter

50 ml Orange juice

100 ml White wine

800 ml Chicken stock

20 ml White balsamic vinegar

6 g Salt

1 g Pepper

30 g Sugar

10 Scampi

METHOD

1. Fry the onion, carrots and ginger in the butter until soft.
2. Add the orange juice, white wine, chicken stock and vinegar. Season to taste and bring to the boil. Continue to cook until the carrots are soft.
3. Add the QimiQ Sauce Base.
4. Blend the soup and strain.
5. Serve with scampi.