



CURRY SOUP WITH PRAWNS



QimiQ BENEFITS

- Problem-free reheating possible
- All natural, contains no preservatives, additives or emulsifiers
- Smooth and creamy consistency in seconds



15



easy

INGREDIENTS FOR 10 PORTIONS

200 g QimiQ Sauce Base

250 g Leek, finely sliced

10 g Butter

2 Apple(s), finely diced

150 g Banana(s), finely diced

20 g Curry powder

Curcuma, dried

1 litre(s) Vegetable stock

Salt

Pepper

Lemon juice

80 ml Orange juice

TO GARNISH

60 g Leek, finely sliced

150 g Prawns, small

METHOD

1. Fry the leek in butter until soft. Add the apples, bananas, curry powder and curcuma and continue to fry for a few minutes.
2. Add the soup, bring to the boil, blend smooth and strain through a fine sieve.
3. Season with salt, pepper, lemon juice and orange juice.
4. Stir in the QimiQ Sauce Base and continue to cook until the required consistency has been achieved.
5. Serve garnished with the finely sliced leek and the prawns.