



CARROT AND COCONUT CREAM SOUP



QimiQ BENEFITS

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



15



easy

INGREDIENTS FOR 10 PORTIONS

500 g	QimiQ Sauce Base
200 g	Onion(s), finely chopped
2	Garlic clove(s), finely chopped
60 ml	Olive oil
500 g	Carrots
600 ml	Vegetable stock
400 ml	Coconut milk
2	Lime(s), juice only
2 tsp	Green curry paste
1 pinch(es)	Cumin, ground
2 tsp	Cilantro / coriander, fresh
1 pinch(es)	Ginger powder
	Cilantro / coriander, to garnish

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, curry paste and seasoning 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.