



CARROT GINGER SOUP (THERMOMIX)



QimiQ BENEFITS

- Full flavor with less fat
- Alcohol stable and therefore does not coagulate
- Problem-free reheating possible



Tips

Finish with coriander.

INGREDIENTS FOR 6 PORTIONS

| | |
|--------------------------|--|
| 250 g | QimiQ Sauce Base |
| 200 g | Carrots, peeled, in coarse pieces |
| 120 g | Zwiebeln, halbiert |
| 10 g | frischer Ingwer, geschält, in Stücken, je nach Geschmack |
| 2 | Garlic clove(s) |
| 5 g | frische rote Chilischote, ohne Kerne, optional |
| 30 g | Rapeseed oil |
| 80 g | White wine |
| 500 g | Water and spice paste* or vegetable broth |
| | Salt and pepper |
| 2 tsp | Curry powder |
| 1 small pinch(es) | Kurkuma, gemahlen |

METHOD

1. Place the carrots, onions, ginger, garlic and fresh red chili pepper in the mixing bowl, chop for 5 sec./speed 5 and push down with the spatula.
2. Add rapeseed oil and sauté for 5 min/120 °C/level
3. Add white wine, water and spice paste or vegetable stock and cook for 20 min./100 °C/level
4. Add the QimiQ cream base, salt, pepper, curry powder and turmeric to the soup and puree for 1:30 min/step