



CREAM OF PAPRIKA SOUP WITH CHICKEN (THERMOMIX®)



QimiQ BENEFITS

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



easy

Tips

Finish with rosemary.

INGREDIENTS FOR 4 PORTIONS

- 300 g** Chicken breast
- 40 g** Soy sauce
- 1 tbsp** Honey
- 1** Lime(s), Juice and zest
- 1 tsp** Sesame seed oil

FOR THE SOUP

- 250 g** QimiQ Sauce Base
- 80 g** Onion(s), halved
- 400 g** Red bell pepper(s), roughly chopped
- 20 g** Garlic clove(s)
- 60 g** Butter
- 125 g** White wine
- 300 g** Water and spice paste* or vegetable broth
- 20 g** Tomato paste
- 1 tsp** Paprika powder
- Salt
- Black pepper, ground

METHOD

1. Cut the chicken into strips and marinate with the remaining ingredients.
2. For the soup: add the onions, peppers and garlic to the mixing bowl, chop for 4 sec / speed 5 and push down with the spatula.
3. Add butter and steam 10 min / 120 °C / step 2.
4. Weißwein, Wasser und Gewürzpaste oder Gemüsebrühe, Tomatenmark, Paprikapulver sowie Gewürze dazugeben. Huhn in den Varoma geben, auf den Mixtopf setzen und die 14 Min./Varoma/Stufe 1 mitdämpfen.
5. Set down the Varoma.
6. QimiQ Sahne-Basis zur Suppe geben, 30 Sek./Stufe 5-10 schrittweise ansteigend pürieren. Abschmecken und mit dem Huhn servieren.