



# CURRY SOUP WITH PRAWNS



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Enhances the natural taste of added ingredients
- Reduces discoloration
- Problem-free reheating possible



15



easy

## INGREDIENTS FOR 4 PORTIONS

**125 g** QimiQ Classic, chilled

**125 g** Leek, finely sliced

**1 tsp** Butter

**1** Apple, finely diced

**75 g** Banana(s), finely diced

**1 tbsp** Curry powder

**1 small pinch(es)** Curcuma, dried

**750 ml** Vegetable stock

Salt and pepper

Lemon juice

**40 ml** Orange juice

## TO GARNISH

**3 tbsp** Leek, finely sliced

**50 g** Prawns, small

## METHOD

1. Fry the leek in butter until soft. Add the apple, banana, curry powder and curcuma and continue to fry for a few minutes.
2. Add the soup, bring to a boil and blend smooth.
3. Season with salt, pepper, lemon juice and orange juice and finish with the cold QimiQ Classic.
4. Serve garnished with the finely sliced leek and the prawns.