



CURRY SOUP WITH PRAWNS



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Problem-free reheating possible
- Smooth and creamy consistency in seconds



15



easy

INGREDIENTS FOR 4 PORTIONS

250 g QimiQ Sauce Base

125 g Leek, finely sliced

1 tsp Butter

1 Apple, finely diced

1 Banana(s), finely diced

1 tbsp Curry powder

1 small pinch(es) Curcuma, dried

700 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 stock, bring to a boil and blend smooth.
3. Season with salt, pepper, lemon juice and orange juice.
4. Stir in the QimiQ Sauce Base and bring to a boil.
5. Serve garnished with the finely sliced leek and the prawns.