

## Soups



### **Cream of carrot soup**

For 4 persons

400 g carrots  
½ dessert spoon curry powder  
7 dl bouillon  
2 ½ dl sour single cream  
Salt, pepper (one pinch of each)  
1-2 dessert spoon Grand Marnier  
1 dessert spoon butter

Fry the diced carrots in some cooking butter, sprinkle with curry powder and deglaze with the bouillon. Allow to boil for 20 minutes.

Puree using the multi purpose blade directly in the pan. Add the remaining ingredients and whip them up into a slight foam and garnish with sour cream.



### **Cream of mushroom soup**

For 4 persons

250 g mushrooms  
1 small onion  
40 g butter  
1 dessert spoon flour  
1 l bouillon  
100 g crème fraîche  
Parsley

Wash the fresh mushrooms and cut them into quarters. Fry the finely-chopped onion with the mushrooms in butter for about five minutes. Take out a few of the fried mushrooms and put them to one side for the garnish. Dust the remaining mushrooms in flour, steam them with the bouillon and allow to boil for 15 minutes. Using the multi purpose blade directly in the pan, work these ingredients into a fine puree. Finally mix in the crème fraîche, add the mushrooms you had put to one side, add vegetables to taste and sprinkle with freshly-ground parsley from the processor.





## **Cream of asparagus soup**

For 4 persons

**300 g asparagus**  
**40 g butter**  
**40 g flour**  
**Salt, pepper**  
**1 dessert spoon bouillon**  
**7 dl water**  
**1 dl double cream**  
**Some parsley**  
**½ tablespoon sugar**

Wash the asparagus, peel it well and cut it into pieces. Boil the asparagus in 7 dl of lightly-salted and sugared water until the pieces are soft.

Remove the asparagus tips and put them to one side to use later.

Puree the rest in the pan using the meat and vegetable blade. In a second pan, heat the butter and add the flour to make a roux sauce.

Now add the strained asparagus. Add the bouillon and the double cream and while bringing this to the boil, finely strain again using the meat and vegetable blade. Before serving, add seasoning and fresh parsley to taste.



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