

# Turkey soup

Savoury

level 

 1

 30 min



## Ingredients

200 ml	Fresubin Energy DRINK Neutral
100 g	breast of turkey, ready-to-cook
20 g	butter
30 g	onions
150 ml	meat stock
20 ml	cream (30% fat)
30 g	plain flour
10 g	chopped parsley
	curry powder, garlic, sage, lemon juice, salt

## Nutritional information per serving:

Energy .....	736 kcal
Protein .....	40.3 g
Fat .....	36.0 g
Carbohydrate .....	62.0 g
Fibre .....	2.1 g



## Alternative products:

Fresubin<sup>®</sup> 2 kcal/Fibre DRINK

## Preparation

Gently fry the turkey breast and onions in the butter. Sprinkle with curry powder. Pour in 3/4 of the stock and leave to cook. Make a smooth paste with the flour and the remaining stock and stir in until the soup thickens. Add Fresubin Energy DRINK Neutral. Bring to the boil and then season to taste.

Add the parsley before serving.

Garnish with cream.

## TIP:

As an alternative add pineapple chunks, banana slices and orange slices.