

Carrot soup

Savoury









Ingredients

200 ml Fresubin Energy DRINK

Neutral

12 large shrimps (peeled)

(150 g)

6 carrots (450 g)

500 ml water

4 table-

spoons olive oil

shallots (600 g)

chive

salt and pepper

Nutritional information per serving:

Energy290 kcal Protein.....10.9 g Fat 19.0 g Carbohydrate 18.0 g Fibre......3.7 g





Preparation

Peel the carrots and chop them into small pieces. Fry the carrots and the finely chopped shallots in 2 tablespoons oil for a few minutes and add salt & pepper. Pour in the water and cook for 20 minutes. Pour in the Fresubin Energy DRINK Neutral and mix the soup with a mixer.

Fry the shrimps in a pan with 2 tablespoons oil for 5 minutes, add salt and pepper and put them in the soup. Garnish with chopped chive

TIP: Add roasted croutons as garnish.



