# Courgette soup with curry



## Ingredients

10

- 2,5 courgettes
- 50 g Bresc Garlic chopped
- 100 g shallots, chopped
- 50 g Bresc Lemongrass Puree
- 75 g Bresc Madras
- 50 g Bresc WOKginger
- 1,3 l vegetable stock
- 1,3 l cream
- 50 g chives, chopped
- 25 g coriander, chopped
- 1 sweet potato

## Used bresc products




Bresc Garlic chopped 1000g




Bresc Garlic chopped 450g




Bresc Ginger & lime WOK 450g




Bresc Lemongrass puree 450g




Bresc Madras 450g

## Preparation method

Chop the courgettes into pieces but put some aside, which should be chopped finely for garnishing; fry the remainder well, add the garlic, shallot, lemongrass, ginger and the Madras and braise them with the courgettes. Add the cream and the stock and bring to the boil. In the meantime, dice the sweet potatoes and cook until al dente, then drain and allow to dry in their own steam. Gently cook the courgette until it is tender, then puree the soup. Fill the bowls with the soup, vegetables, chives and coriander.

**Bresc BV** Jakobsstaf 6 4251 LW Werkendam The Netherlands T. +31 (0) 183 200 000