

Creamy Unixplorian Prawn Soup

This soup is quick and easy to cook and will be appreciated by the whole family. Soft cheese and crème fraiche provide a wonderfully creamy texture.

Ingredients (4 servings)

- 3 Carrots, grated
- 3 Tablespoons of Oil
- 0.8 Liters of Water
- 2 Fish Stock Cubes
- 400 Grams of Soft Cheese (Prawns)
- 2 Deciliters of Crème Fraiche
- Dill, chopped
- Cayenne Pepper
- Herbs (e.g., Parsley, Chervil or Sage)
- 200 grams of Prawns, peeled
- Cornstarch



Instructions

1. Fry the carrots in oil until they are soft. Add the water and fish stock cubes.
Boil for 15 minutes.
2. Gently stir in the soft cheese and crème fraiche so that it does not clump.
Let it simmer for another 5 minutes.
3. Remove the pot from the heat. Add the prawns and plenty of chopped dill. Season with cayenne pepper and herbs to your liking.
If you want a thicker soup, then add some cornstarch.
4. Serve with a grilled ham and cheese sandwich, and enjoy it with a glass of your favorite white wine.

