



TOMATO AND BEAN SOUP

QimiQ BENEFITS

- Smooth and creamy consistency in seconds
- Problem-free reheating possible
- Creamy indulgent taste with less fat



15



easy

INGREDIENTS FOR 4 PORTIONS

250 g	QimiQ Cream Base
1 tbsp	Butter
1	Onion(s)
60 g	Leek
1 tsp	Tomato paste
1	Garlic clove(s), squeezed
150 ml	Vegetable stock
300 g	Tomatoes, tinned
1	Bay leaf
	Thyme
225 g	Kidney beans, tinned and drained
45 g	Streaky bacon, diced
1	Red pepper(s), diced
	Pepper

METHOD

1. Lightly fry the onion and leeks in the butter.
2. Add the tomato puree, garlic, vegetable stock, tomatoes, bay leaf and thyme and bring to the boil. Blend smooth.
3. Add the beans, bacon and peppers. Stir in the QimiQ Sauce Base, bring back to the boil and season to taste.