



TOMATO SOUP



QimiQ BENEFITS

- Reduces skin formation
- Acid stable and does not curdle



15



easy

INGREDIENTS FOR 10 PORTIONS

400 g	QimiQ Classic, chilled
200 g	Onion(s), finely chopped
200 g	Root vegetables, finely diced
50 g	Butter
900 g	Tomatoes, puréed
30 g	Tomato paste, pureed
1 litre(s)	Clear vegetable stock
15 g	Sugar
	Salt
	Pepper
	Thyme
	Garlic

METHOD

1. Fry the onion and root vegetables in the butter until soft.
2. Add the tomato puree and tomato paste.
3. Douse with the clear vegetable stock, season to taste and simmer until tender.
4. Blend the soup and finish with the cold QimiQ Classic.