



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.