



# KRYSSOS ROASTED RED TOMATO SOUP WITH CRISPY CHEESE SNACK



## QimiQ BENEFITS

- Sämige Konsistenz im Handumdrehen
- Problemloses Wiedererwärmen möglich
- Längere Präsentationszeit ohne Qualitätsverlust



15

## INGREDIENTS FOR 10 PORTIONS

### FOR THE CHEESE SNACK

<b>1 kg</b>	QimiQ Cream Base
<b>250 g</b>	Goat cheese, grated
<b>125 g</b>	Parmesan, grated
<b>125 g</b>	Karst Cave Aged Cheese, grated
<b>15 g</b>	Gelatine sheets à 3 g
	All purpose flour, for breading
	Egg(s), for breading
	Bread crumbs, for breading

### FOR THE SOUP

<b>1.5 kg</b>	QimiQ Cream Base
<b>300 g</b>	Onion(s), finely diced
<b>15 g</b>	Garlic, finely chopped
<b>150 g</b>	Leek, finely sliced
<b>100 g</b>	Celeriac, chopped
<b>100 g</b>	Fennel, chopped
<b>250 g</b>	Carrot(s)
<b>150 g</b>	Tomato paste
<b>150 g</b>	All purpose flour
<b>300 ml</b>	White wine
<b>750 ml</b>	Chicken stock
<b>750 g</b>	Kryssos roasted red tomatoes
	Oregano, chopped
	Thyme, chopped
	Basil, chopped
<b>150 g</b>	Butter

## METHOD

1. For the cheese snack: heat the QimiQ Sauce Base, add the grated cheese and allow to simmer until the cheese is melted. Soak the gelatin in cold water, squeeze and add to the cheese mixture. Blend smooth and strain if needed. Fill into a plastic bag and allow to chill overnight.
2. Cut the cold cheese mixture into bite size cubes and bread two times with the flour, eggs and bread crumbs. Fry in hot oil until golden brown.
3. For the soup: sauté the onion, garlic, leek, celeriac, carrots and fennel in butter. Add the tomato puree and flour and whisk well. Douse with the white wine and add the chicken stock. Add the Kryssos roasted red tomatoes and allow to simmer until soft.
4. Add the QimiQ Sauce Base and herbs and blend smooth. Season to taste with salt and pepper and finish with the chilled butter. Serve the soup with the cheese snacks.