



CREAM OF TOMATO SOUP



QimiQ BENEFITS

- Problem-free reheating possible
- Acid stable and does not curdle
- Smooth and creamy consistency in seconds



15



easy

INGREDIENTS FOR 4 PORTIONS

250 g QimiQ Cream Base

1 tbsp Butter

1 small[kleinen] Onion(s), finely chopped

450 g Tomatoes, puréed

500 ml Clear vegetable stock

Salt and pepper

1 tsp Sugar

TO GARNISH

200 g Tomato(es), cored

Basil leaves

METHOD

1. Fry the onion in butter until soft and add the puréed tomatoes.
2. Douse with the stock and bring to the boil.
3. Using an immersion mixer, blend until smooth.
4. Refine with the QimiQ Sauce Base.
5. Season to taste and serve garnished with tomato segments and basil leaves.