



TOMATO AND BEAN SOUP

QimiQ BENEFITS

- Smooth and creamy consistency in seconds
- Problem-free reheating possible
- 100% natural, contains no preservatives, additives or emulsifiers



15



easy

INGREDIENTS FOR 10 PORTIONS

600 g	QimiQ Cream Base
75 g	Onion(s), chopped
45 g	Parsley roots, diced
45 g	Leek, diced
45 g	Carrot(s), diced
20 g	Butter
150 g	Tomato paste
12 g	Garlic
300 ml	Beef stock
600 g	Tomatoes, tinned
3	Bay leaves
1 g	Thyme
3 g	Sugar
1 g	Cinnamon
450 g	Kidney beans, tinned and drained
90 g	Streaky bacon, diced
120 g	Potatoes, diced
45 g	Yellow pepper(s), diced
45 g	Red pepper(s), diced
1 g	Pepper
6 g	Chives, chopped

METHOD

1. Lightly fry the onions, parsley roots, leeks and carrots in the butter.
2. Add the tomato puree, garlic, beef stock, tomatoes, bay leaves, thyme, sugar and cinnamon and bring to the boil. Blend smooth.
3. Add the beans, bacon, potato and peppers. Stir in the QimiQ Sauce Base, bring back to the boil and season to taste.