



CREAM OF TOMATO SOUP



QimiQ BENEFITS

- Problem-free reheating possible
- Acid stable and does not curdle
- Creamy indulgent taste with less fat



15



lako

INGREDIENTS FOR 4 PORCIJA

125 g QimiQ Classica, ohlađenog

0.5 Luka, sitno sjeckane

1 žlice Maslaca

50 g Root vegetables, narezane na male kockice

450 g Tomatoes, tinned, = 1 tin [tuna]

1 žlice Paste od rajčice

500 ml

1 žličice Sećera

Sol i papar

Thyme

Garlic

METHOD

1. Lightly fry the onion and root vegetables in butter until soft.
2. Add the tomatoes and tomato puree.
3. Stir in the vegetable stock and season to taste. Bring to the boil, reduce the heat and simmer until tender.
4. Blend the soup and finish with the cold QimiQ Classic.