



KRYSSOS ROASTED RED TOMATO SOUP WITH CRISPY CHEESE SNACK



QimiQ BENEFITS

- Smooth and creamy consistency in seconds
- Problem-free reheating possible
- Longer shelf life without loss of quality



15

INGREDIENTS FOR 10 PORTIONS

FOR THE CHEESE SNACK

1 kg	QimiQ Sauce Base
250 g	Goat cheese, grated
125 g	Parmesan, grated
125 g	Karst Cave Aged Cheese, grated
15 g	Gelatin sheets à 3 g
	All purpose flour, for breading
	Egg(s), for breading
	Bread crumbs, for breading

FOR THE SOUP

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