



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 Sauce Base

1 tbsp Butter

1 small 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 a 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.