

CHINESE TOMATO SOUP WITH CRISPY NOODLES



INGREDIENTS

10 

- 3 l vegetable stock
- 250 g tomato puree
- 1 bunch spring onions
- 13 g sambal badjak (spicy Indonesian condiment)
- 1 packet rice noodles
- 1.5 dl Indonesian soy sauce
- 100 g Bresc Ginger puree
- 250 g bean sprouts
- 100 g corn flour
- 250 g mushrooms
- 125 g tofu

USED BRESC PRODUCTS



Ginger puree 450g

PREPARATION METHOD

Slice the mushrooms, cut the spring onions into rings and the tofu into cubes. For the soup, heat the Indonesian soy sauce, tomato puree and ginger puree. Add the stock. Thicken with corn flour. Continue to boil the soup. Deep-fry the noodles and allow the fat to drain off on kitchen paper. Fill the bowls with the garnish and pour the soup on it. Chop the noodles finely and sprinkle them on the soup.