



TOMATO CREAM

INGREDIENTS:

100 g carrots
100 g tomato concentrate
300 g tomatoes
50 g parsley
50 g potatoes
50 g onions
1 clove garlic
50 g butter
100 g Sokołów beef-vegetable broth
400 ml water
3 sprigs basil
bread for croutons
salt and pepper

PREPARATION:

- 1. Chop the vegetables and fry in butter. Add broth concentrate, tomato concentrate and water. Cook the whole thing for about 15 minutes until the vegetables are tender. Meanwhile, dice the bread and fry in butter.
- 2. Blend stock and season with a little bit of salt and freshly ground pepper to taste.
- 3. Serve with croutons.