



Serving suggestion



Exceptional quality soup *in minutes*

We are continuously searching for ways to help chefs reduce complexity in their kitchens, whilst offering delicious menu solutions. Try this great recipe for a chunky home-style tomato soup, it's easy to prepare and has a taste your customers will love!

Suitable for stockpot or soup kettle preparation, there's no chopping or stock prep required and they're ready in 10-15 minutes.



MAGGI Premium Soups

So quick & easy to prepare



No added MSG



160g of MAGGI Classic Tomato Soup Mix



2L hot water



or



Stock Pot or Soup Kettle (inc. whisking)



Preparation Times

Stovetop = 10-15 min
Soup Kettle = 30-40 min

1. Put soup kettle on high.
2. Pour 2L of water into kettle and whisk in 160g of MAGGI Classic Tomato Soup Mix.
3. Add in one tin of BUITONI Tomato Coulis 3kg.
4. Cover and hold on high for 30 minutes stirring occasionally.

Real soup made easy



Premium Quality

Bursting with flavour, looks & tastes scratch-made



Cost Effective

At around \$1.50 per serve*, there's scope for generous mark-up



Time & Labour saving

Ready in just 10-15 minutes, no chopping or stock prep required



Consistent & Stable

No accidental food cost blow-outs or taste variations. Bain mairé stable for up to 4 hours



Easy to Make

Either on the stove top or kettle, just add hot water and whisk as per directions.

* Based on wholesaler cost per serve including 25% distributor mark-up



Creative Food & Beverage Solutions

For more product information please contact
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