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Haco
swiss



Soups

Nothing works up an appetite better than an excellent starter.

Tomato & Seafood Soup With Basil

Serves 4

80g	Haco Tomato Cream Soup
1 ltr	cold water
250ml	water
5ml	Haco Fish Stock
10ml	white wine
8	baby squids
4	faux crabmeat, cut into half
4	tiger prawns
4	clams
4	scallops
	Salt and freshly ground pepper, to taste
2	cherry tomatoes, halved, for garnishing
4	basil leaves, for garnishing
4	chervil sprigs, for garnishing
40g	avruga, for garnishing

- Mix the **Haco Tomato Cream Soup** and a litre of cold water in a saucepan and bring liquid to a boil, stirring constantly. Reduce heat and simmer for about 5 minutes, stirring occasionally. Remove saucepan from the heat and keep warm.

Bring 250ml water to a boil in a clean saucepan. Add in the **Haco Fish Stock**, stirring constantly until dissolved. Reduce heat and simmer for about 8 minutes. Add in the white wine and blanch the baby squids faux crabmeat, tiger prawns, clams, and scallops in the stock until cooked. Remove the blanched seafood from the stock and refresh in cold water. Pour the seafood stock to the warm tomato cream soup and season to taste with salt and freshly ground pepper.

- To serve: Place the blanched seafood into each warmed deep serving plate. Place a cherry tomato under a blanched prawn, and garnish a clam, a baby squid, and a faux crabmeat with a basil leaf, chervil sprig, and avruga respectively. Ladle the warm tomato cream soup into the plate and serve.