

## Tomato and parsley root soup with ricotta



Up to 30  
min.



Simple



### Zubereitung

1. Fry the tomato paste in a pan with a bit of oil until brown and add the tomato puree.
2. Peel the parsley roots, dice them and boil the peel. Lightly fry the
3. **GOLDSTEIG Butter** in a pan (nut butter). Add the parsley roots to the **GOLDSTEIG Butter** and fry lightly.
4. Add the meat stock, cream, milk, tomato base and boiled stock from the peel and leave to simmer for about 10 minutes. Cut the **GOLDSTEIG Ricotta**, to the soup and puree.
5. Season the finished soup with salt and pepper. Garnish the served soup with chives.

### Zutaten



#### For 8 people:

- 400 g parsley root
- 100 g tomato paste
- 100 g tomato puree
- 250 g **GOLDSTEIG Ricotta**
- 250 g **GOLDSTEIG Butter**
- ¼ l cream
- ¼ l milk
- 350 ml meat stock
- Salt, pepper

