

Fish soup a la bouillabaisse

Ingredients used

ProBase™ Mussel 2000, ProBase™ Cod 1000 and ProBase™ Cod 1501

Recipe suggestion

The ProBase™ products are the ground base in this soup and add a taste of fresh fish and umami. The soup can be used as a bouillabaisse, where you just need to add whole mussels, fish and vegetable juliennes after your preference. Finally, add a sprinkle of chopped parsley on the top.

Ingredients	Amount
ProBase™ Cod 1000	1.90
ProBase™ Mussel 2000	0.95
ProBase™ Cod 1501	0.47
Tomato Flakes, dried	0.94
White wine extract, powder	0.47
Suger	0.47
Salt	0.47
Leek 3-5 mm, dried	0.09
Onion, granulat	0.09
Thyme	0.03
Turmeric	0.03
Pepper	0.02
Water	94.07
Total recipe	100.00 %

Production procedure

1. Mix the dry ingredients.
2. Add water and ProBase™ Cod 1000, ProBase™ Mussel 2000 and ProBase™ Cod 1501.
3. Heat while stirring in a pan.
4. Boil the soup for 5 minutes.
5. Serve and enjoy.