

Minestrone

To make the sour taste mild, Yeastock was added. Yeastock has an effect of masking the sour taste while making the taste rich.



	Source ingredients	Content(%)	Cooking ingredients	Amount (g)	Remarks
1	Chicken stock	30	Vegetable mix	30	
2	Whole tomato	23	Bacon	10	
3	Onion	10	Cabbage	15	
4	Tomato paste	7	Olive oil	5	
5	Fond de veau	8	Soup in the left column	140	
6	Salt	0.4			
7	Mushroom extract	0.1			
8	Spice	0.1			
9	Water	19.9			
10	Vegetable extract	1			
11	Yeastock HG-PdD20	0.5			
	Total	100			

Remarks :0.5% Yeastock HG-PdD20 compounded

Process

- (1) Mix materials and heat at 85°C for 10 minutes.
- (2) Cut ingredients into 1-cm cubes and saute in the olive oil.
- (3) Mix (1) and (2) and cook until the ingredients become soft.