



Moroccan Harira Soup

CHALLENGE

A leading manufacturer of gourmet soups, sauces and condiments for the foodservice industry in Portugal first approached DCN at an exhibition in Germany.

They wanted a system with the flexibility to turn around batches of both particulate and smooth soups and sauces very quickly. They were looking for processing solutions for tomato sauce and mayonnaise, taking a particular interest in our [Cook-Chill](#) and [JetCook™](#) Systems.

The issues with thicker soups such as the Harira is the time it takes to cook, and the burn-on which effects both the flavour and visual appearance.

Harira soup is a traditional high volume soup with both vegetables and pulses. Over-processing and cooking turns the finished product into a multi-coloured paste. As it's such a well-known soup, quality is everything.



"We are very pleased with the results and have never seen such good quality products produced so quickly."

SOLUTION

The customer decided to visit DCN's Product Development Kitchen to trial their classic Moroccan Harira Soup, their most difficult recipe to produce.

The soup was cooked using the In-Vessel [Jet Cook™](#) unit. The system, which has no moving parts, was run on high shear to rapidly cook the liquid phase. The vegetables and pulses were added to the vessel and the system setting was changed to slow.

OUTCOME

A 1000kg batch was produced in 30 minutes with perfect particulate integrity and a good rounded flavour.

Products samples were taken back for management and R&D teams to look at. We have quoted for a DCN Cook Chill System consisting of a Ready-2-Cook Kettle with Jet Cook, Pump Fill Station and a Tumble Chiller.