



Tomato Soup with Basil

Cooking Time: 1 hour

Preparation Time: 15 mins

Servings: 5

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Fresh homemade tomato soup - there's nothing like it. Ideal when tomatoes are in season and plentiful. If prepared with vegetable stock it will be suitable for vegetarians.

Ingredients:

- 1/2ltr Recipere Chicken or Vegetable Bouillon
- 3lb Ripe tomatoes, peeled and chopped
- 1 Large onion, peeled and finely chopped
- 1 Clove of garlic, crushed
- 1 Large potato, peeled and grated
- Fresh basil leaves
- 1tbs Tomato purée
- Salt and freshly ground pepper to taste
- 1tbs Olive oil
- Knob of butter

Method:

1. Peel the tomatoes (place tomatoes in to a bowl and pour boiling water over, leave a few seconds, drain; the peel should come off easily).
2. Sweat the chopped onion in the heated olive oil until soft.
3. Add the chopped tomatoes, tomato purée, crushed garlic, salt and pepper, and some of the basil leaves and stir.
4. Pour the bouillon over it and let it simmer for 30 - 40 minutes.
5. Grate a potato into the soup and let it simmer for another 10 -15 minutes.
6. Blend it until smooth; if no pips are required push through a sieve.
7. Melt the butter in the soup.
8. Decorate with basil leaves, and serve with olive foccacia

