

Tomato Soup

Ingredients

- 1.5kg Tomatoes
- 4 Garlic cloves
- 15 Basil leaves
- 2 Tablespoons oil
- 1 Brown onion
- 2 Tablespoon (50g) tomato paste
- 4 Cups (1.5 litres) chicken stock
- 1 Cup cream

Method

1. Chop your onion, tomatoes and garlic.
2. Put the oil in the sauce pan and gently fry the onions for about 3 minutes or until they are just soft, then add the garlic fry for another 2 minutes.
3. Add the tomatoes and stock to the saucepan and bring to the boil.
4. Cook, stirring occasionally, for 10 minutes or until soup thickens slightly.
5. Let cool slightly then blend until smooth (you can use a stick blender)
6. Taste then season.
7. Ladle into serving bowl and drizzle with cream.

