

Tomato Soup



Ingredients

1 garlic clove
2 tbsp olive oil
1 can chopped tomatoes
Hot paprika
Salt + pepper
1-2tbsp crème fraîche
1 tsp chopped basil
Crust bread

Equipment

Blender
Casserole pot
Spatula
Chopping board
Knife

Method

1. Firstly, make the tomato sauce: finely chop the garlic and gently heat in the pot with the oil. Before the garlic has turned brown, add the chopped tomatoes and allow to simmer. Then season with salt, pepper and paprika. Allow the sauce to cool.
2. Blend the tomato sauce until smooth. Then pour the sauce into the pot and place over medium-low heat and bring to a simmer. Roughly chop the basil.
3. Once the soup is steaming, stir in the crème fraîche and the basil into the tomato.
4. Serve in individual bowls with crusty bread.