



TOMATO & BASIL SOUP

Sutton Soup #10 July 2018

Serves 6

This summery soup has the delicious combination of tomato and basil, but also lots of background flavour from the other veg.

What can we say...? You can't go wrong with tomato soup!

INGREDIENTS

2 tbsp olive oil

2 onions

2 cloves garlic

2 carrots

2 sticks celery

1.5 litres vegetable stock

2 x 400g tins plum tomatoes

500g fresh tomatoes

1 supermarket pack fresh basil

Roughly chop the onions, garlic, carrots and celery.

Heat the olive oil in a large pan, add the chopped vegetables and stir to coat in the oil. Cover them with a lid and sweat for about 15 minutes.

Cut the fresh tomatoes into quarters. When the veg is ready, add the stock, followed by both tins of tomatoes, and the fresh tomatoes. Bring to the boil, then reduce the heat and simmer, covered, for 20 minutes.

Meanwhile, pick the basil leaves from their stalks. When the soup is cooked add the leaves, and some salt and pepper, and blend with a stick blender until smooth. That's it! Enjoy.

