

Classic Tomato Soup



Treat yourself to a bowl of this delicious, classic tomato soup.



Ingredients

2 carrots
2 sticks of celery
2 medium onions
2 cloves of garlic
Olive oil
2 chicken or vegetable stock cubes
2 x 400g tins of plum tomatoes
6 large ripe tomatoes
Small bunch of fresh basil
Sea salt and freshly ground black pepper

Method

Peel and roughly slice the carrots, onions, garlic and chop the celery.

Place a large pan on a medium heat and add 2 tablespoons of olive oil.

Add all of your chopped and sliced ingredients and stir with a wooden spoon, cook for around 10 minutes with the lid askew, until the carrots have softened but are still holding their shape, and the onion is slightly golden.

Put the stock cubes into a jug or pan and pour in 1.8 litres of boiling water.

Stir until the stock cubes are dissolved and then add to the pan along with your tinned and whole fresh tomatoes, including the green stalks that may still be attached to them.

Give it a good stir and bring to the boil, then reduce the heat and simmer for 10 minutes with the lid on, meanwhile pick your basil leaves.

To Serve

Remove the pan from the heat, season with salt and pepper and add the basil leaves.

Using a hand blender or liquidizer pulse the soup until smooth.

Season again before dividing between servings bowls.

Enjoy!