

TOMATO SOUP

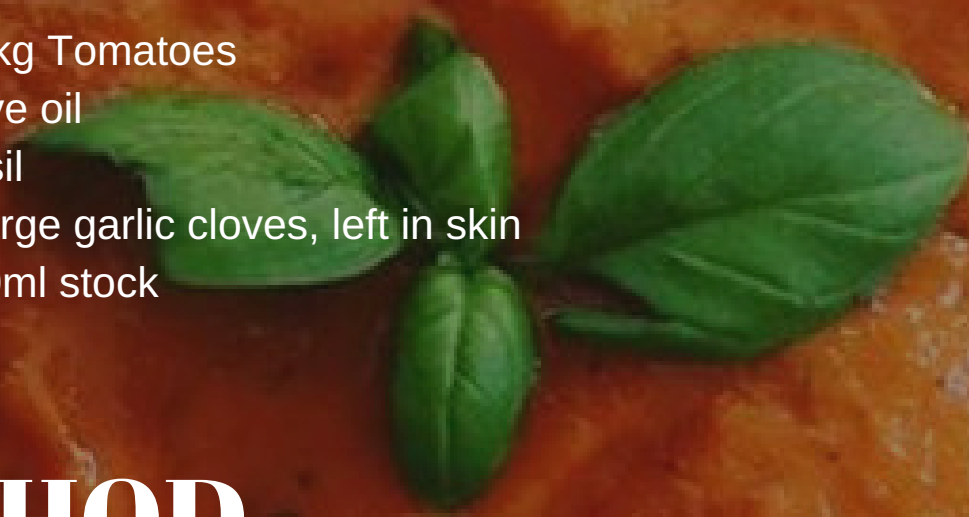
Roasted tomato soup is an easy, delicious and nutritious way of using up a large box of tomatoes. If you don't have any basil, oregano or thyme work just as well!



WHAT YOU NEED

INGREDIENTS

1.5kg Tomatoes
Olive oil
Basil
3 large garlic cloves, left in skin
600ml stock



METHOD

1

Cut the tomatoes in half and place on a large baking tray. Drizzle lightly with olive oil, sprinkle over salt and pepper and place basil leaves on top (most leaves from a potted plant or all the leaves from an average bag) and the garlic cloves left in the skin.

2

Roast for around 30mins in oven @180 degrees.

3

Place all the ingredients into blender along with all the juices plus the stock. Blend until smooth then serve alongside some warm crusty bread.