

# Tomato Soup



## Ingredients:

200ml Water  
20g Tomato Purée: School to Provide  
2 Large Fresh Tomatoes  
1 Tin Chopped Tomatoes  
1 Onion  
1 Stock Cube (Vegetable or Chicken)  
1 Teaspoon Fresh or Dried Herbs  
1 Dessertspoon Oil: School to Provide  
Salt and Pepper: School to Provide

**Please bring a liquid tight container to carry your soup home in.**



## Method:

1. Weigh and measure out all ingredients accurately.
2. Using the bridge hold cutting method, cut the onion into small even size pieces, place in a small bowl.
3. Using the bridge hold cutting method, cut the tomatoes into small even size pieces, place in a small bowl.
4. Open the tin of chopped tomatoes.
5. Place a jug on the weighing scales and measure out 200ml water.
6. Add the stock cube to the water.
7. Add oil to a saucepan, place at the front of the hob.
8. Add the onions and cook for 2 minutes until soft, stir with a white plastic stirring spoon.
9. Add the water, fresh chopped tomatoes, tinned tomatoes, tomato purée, fresh or dried herbs and salt and pepper to the saucepan.
10. Move the saucepan to the back of the hob. Bring to the boil and then simmer for about 10 minutes.
11. Remove the saucepan from the hob and place on a pan-stand.
12. You may wish to leave the soup chunky, if you would prefer the soup to be smooth, use a handheld blender and blend to the desired consistency.
13. Pour into your liquid tight container.