

Cream of Tomato



Ingredients:

300g Tomatoes
300ml Stock of Choice (Stock Cube and Water)
12g Butter
1 Stick of Celery, Peeled and Chopped
1 Carrot, Peeled and Sliced
1 Small Onion, Peeled and Chopped
1 Rash of Bacon (Chopped)
1 Level Tablespoon Plain Flour
Seasoning: Salt and Pepper
Fresh Basil Leaves
Cream to serve



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

Method:

1. Weigh and measure out all ingredients accurately.
2. Prepare vegetables. Peel the skins from the carrots. Use the claw grip cutting method to cut the carrot and celery to even size slices. Use the bridge hold cutting method to cut the tomatoes and onion into even piece pieces.
3. Place the stock cube in a measuring jug and add 300ml of boiling water from a kettle.
4. Fry carrot, celery and onion in the butter in a saucepan at the front of the hob until they are soft. Keep the heat low, this will take approximately 10 minutes.
5. Cut the bacon into small pieces and add bacon to the saucepan, fry until cooked.
6. Sprinkle and stir in the plain flour using a white plastic stirring spoon.
7. Add chopped tomato, stock and seasoning (salt and pepper)
8. Cook gently, until soft, this will take approximately 15 minutes.
9. When cooked, remove from the hob and place the saucepan on a pan-stand.
10. Sieve or blend using a handheld blender.
11. Stir in cream, sprinkle with basil.
12. Serve.