



# Tomato & Basil soup recipe

This thick and creamy tomato soup is brought to life with garlic and fresh basil

## Ingredients

- 2kg/4lb 4oz mixed ripe tomatoes, roughly chopped
  - 3 garlic cloves, roughly chopped
- 1 handful fresh basil leaves, plus extra to serve
  - 1 tbsp tomato purée
  - 4 tbsp olive oil, plus extra to serve
  - 1 litre/1¾ pints hot vegetable stock
  - salt and freshly ground black pepper
  - 2-3 tbsp caster sugar, to taste
- 150ml/5fl oz double cream, plus extra to serve
- 1 ciabatta loaf, thickly sliced, to serve

Preparation time - less than 30 mins

Cooking time - 10-30 minutes

Serves 4



## Method

1. Heat a large, heavy-based saucepan over a medium to high heat. When the pan is hot, add the tomatoes and fry for 4-5 minutes or until they have started to break down.
2. Add the garlic, basil, tomato puree and two tablespoons of olive oil. Continue to cook for a further 1-2 minutes.
3. Pour in 400ml/14fl oz hot vegetable stock, bring the mixture to a boil, then reduce the heat until the mixture is simmering. Simmer for 3-4 minutes.
4. Depending on the water content of your tomatoes, you may need to add more stock to reach a good consistency. Once ready, remove the pan from the heat and use a stick blender to carefully blend to a puree.
5. Return the pan to a low heat to warm through and season to taste with salt, freshly ground black pepper and sugar.
6. Pour in the cream and return the mixture to a simmer. Continue to simmer for a further 1-2 minutes.
7. Meanwhile, brush the ciabatta slices with the remaining two tablespoons of olive oil.
8. Heat a griddle pan until hot, add the ciabatta slices, in batches if necessary, and cook for 1-2 minutes, or until golden brown griddle marks appear on both sides of the ciabatta.
9. To serve, ladle the soup into four serving bowls. Drizzle a swirl of double cream into each bowl, then a swirl of olive oil, to garnish. Sprinkle a few leaves of basil over the soup.

*Recipe from James Martin and the BBC Food site*