

KATES EASY HOMEMADE TOMATO SOUP

for 4 people

Ingredients

3 Dessert Spoons Olive oil
3 Dessert Spoons Sugar
5 Ripe Tomatoes
1 Clove of Garlic (chopped or pressed)
4-5 Thyme Sprigs (leaves removed from stems)
1-2 Rosmary Sprigs (leaves removed from stems)

3 Dessert Spoons of Tomato Puree
1-2 Teaspoons Salt
2 Dessert Spoons of Balsamic Vinegar
1/2 Teaspoon freshly ground Pepper
1-2 Dessert Spoons of Kates Homemade Salad Dressing

Before serving:

1 Dessert Spoon of Creme fraiche
A swig of Olive oil and a sprinkle of freshly grated Parmesan

Preparation

1. Heat the olive oil on a medium heat in a large saucepan and then evenly sprinkle 3 dessert spoons of sugar on top.
2. Slice the tomatoes in half and put them into the saucepan with the flat side down, so that the sugar can caramelize them. Add the garlic, thyme and finely chopped fresh rosmary to the saucepan and put the lid on immediately.
3. Leave the tomatoes to simmer for about 10 minutes until the tomatoe skins come off really easily.
4. Add enough water so that the tomatoes are fully covered and let them boil gently, with the lid off, for 10-20 minutes.
5. Take the saucepan off the hob and carefully puree everything with a hand blender (The soup is very hot).
6. Add all the other ingredients and season to taste with salt and pepper. You may need to add some water if the soup is too thick.
7. If you want to freeze the soup then now ist he right time to do it. It keeps for several months in the freezer.
8. Before you serve the soup add 1 spoonful of creme fraiche, a little circle of olive oil and a sprinkle of parmesan.

Tip It is beste to make a large amount and freeze it when tomatoes are in season and are mega ripe.

KÜCHENSCHMIDE

