

Tomato and Basil Soup

Written by Patricia

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Tomato and Basil Soup recipe

Ingredients & Quantities

1 oz butter 1 large onion, chopped

1.5 oz plain flour 2 tbs tomato puree

1 can chopped tomatoes 1 tsp caster sugar

1/2 tsp dried basil Salt and pepper

1/2 pint milk 3/4 pint hot chicken stock

Pinch of fennel seed if required

Method

Place butter and onion in a large bowl and cook for 4 minutes. Stir in the flour, tomato puree, tomatoes, salt, sugar, salt and pepper (and fennel if used). Add the stock and milk, cover and cook for 10 minutes stirring occasionally. Allow to cool slightly. Place into a liquidizer and blend until smooth. Sieve the liquidized soup to remove any skin or pips. Return to the pan and reheat uncovered. Adjust seasoning.