

## Tomato and Basil Soup

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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.