



Cream of Tomato Soup

Sarah's Servings: 6 Sarah's skill: **Easy**, Cooking time: 60 mins

Ingredients

3 sticks of celery, roughly chopped
2 carrots, roughly chopped
2 large onions, roughly chopped
4 garlic cloves, roughly chopped
2 tbsp olive oil
500ml vegetable stock
2 x 400g tinned tomatoes
150ml double cream
salt and pepper to taste

Method

1. Prepare the celery, carrots, onions and garlic - peel and chop into roughly 2-3cm chunks, then set aside.
2. In a large pan heat the oil then add the celery, carrots, onions and garlic, then stir until soft but not browned.
3. Then add the stock followed by the tinned tomatoes.
4. Leave to simmer for 25 minutes until the vegetables are all soft, then remove from the heat.
5. Blend the soup with a stick blender or in a liquidiser.
6. Add the cream and season to taste.
7. Serve warm with bread and butter.