

Tomato and Basil Soup

MAKES:4

PREPARATION TIME:5 minutes

COOK TIME:10 minutes

INGREDIENTS:

- 4 tbsp Filippo Berio Extra Virgin Olive Oil
- 1 garlic clove, chopped
- 1kg ripe vine tomatoes, halved
- 2 tbsp tomato puree
- 50g ciabatta bread, crumbled
- 6-8 fresh basil leaves
- Croutons to serve

METHOD:

Place the garlic and olive oil in a large pan and cook gently for a minute. Add the tomatoes, cover and simmer for 10 minutes stirring occasionally until soft and concentrated. Add the tomato puree, 425ml (3/4pt) water and season with salt and freshly ground black pepper.

Bring to a boil then add the bread and stir until it has absorbed the liquid. Cool slightly before stirring in the basil.

In a food processor, blend the mixture until smooth. Add additional seasoning and serve with croutons. If desired, drizzle with more olive oil for additional flavour.

COOK'S TIP:

It is important to use good quality, ripe, vine tomatoes in this recipe.

Cook it with: Extra Virgin Olive Oil

