

TOMATO SOUP

INGREDIENTS.

2 Onions	2 cloves garlic
2 kg tomatoes	4 celery stalks
2 carrots	small bunch of basil
Chicken stock (2 lit)	salt and pepper/ a little oil for frying

METHOD.

Rough cut all of the vegetables.

Put some oil into the pan and gently fry the onions, garlic, celery and carrots until they are soft.

Add the tomatoes and Basil and pour over the chicken stock.

Bring to the boil and simmer for about 35 mins.

Season to taste.

Put the soup into the food processor and process until smooth.