

Tomato soup

Ingredients

- 1 large beef tomato
- 3 medium tomatoes
- 1 carrot
- $\frac{1}{2}$ an onion
- $\frac{1}{2}$ cup passata
- 250 ml vegetable stock
- A little bit of coriander
- 1 tbsp crème fraîche

Method

1. Half fill the saucepan with water, put on to boil.
2. Peel and chop up onions and carrots.
3. Prepare the vegetable stock cube and add to the water in the saucepan cook for 10-15 minutes.
4. Put tomatoes in a bowl of boiled water for 5 minutes until skin is soft.
5. Skin and dice the tomatoes, add to the carrots and onions.
6. Add the passata and season. Simmer for a further 5 minutes.
7. Leave to cool slightly and blend with a blender.
8. Serve with coriander and crème fraîche.