



Tomato Soup



4 servings



80 minutes

Ingredients

1kg fresh tomatoes

2 onions

5 garlic cloves

1 carrot

olive oil

sugar

salt

black pepper

fresh basil

4dl chicken broth

1tbsp balsamic

Instructions

1. Warm up the oven to 220°C
2. Peel the carrot, onions, and garlic
3. Cut the onions in half and the carrot into big wedges
4. Cut the tomatoes in half and place them in an oven dish with the cut side facing up. Add also the carrot and onions on the oven dish.
5. Pour a little olive oil on the the vegetables and spice up with plenty of black pepper and a few sprinkles or salt and sugar
6. Cook them in the oven for about 45 minutes. Throw the garlic in after 15 minutes
7. Prepare a pot with the chicken broth. After the vegetables are done in the oven, transfer them into the pot with all the juices from the oven dish
8. Add fresh basil stems on top and let it simmer on the stove for 20-30 minutes
9. Finally purée the soup with a mixer and spice with balsamic, salt, and black pepper to taste

Notes