



Recipes

Roasted Tomato Soup

(serves 4 people)

This is a classic recipe of the UK's most loved soup. Guaranteed to warm you up on a cold and rainy day!

Ingredients

- 10 large tomatoes
- 3 tbsp vegetable oil
- 4 garlic cloves, minced or chopped
- 1 large onion, chopped into large pieces
- 470 ml stock* (1 stock cube in 470ml water)
- 120 ml milk* (optional)
- A handful of basil leaves or a spoon of pesto (optional)*

Method

1. Preheat oven to 200°C/180°C fan/ gas mark 6.
2. Place tomatoes and chopped onions on a greased baking tray. Mix 2 tbsp vegetable oil with minced garlic. Coat the tomatoes with the garlicky oil. Bake for 15-20 minutes or until softened. Once cooled down remove the tomato skins (optional – I left mine on).
3. Place the tomatoes and onion in a saucepan with the stock and bring to the boil. Then reduce heat and let it simmer for 30 minutes to let flavours combine. Leave to cool down a bit.
4. Blend the contents of the saucepan until smooth. Return contents to saucepan and heat up. Stir in the milk (optional). Lastly, sprinkle on the basil leaves or drizzle with a little pesto, if using.

*Can contain or is one of the 14 common allergens