

Quick Tomato Soup

Servings: 3-4

Prep Time: 5min

Cook Time: 16min



Ingredients

- 30 ml olive oil
- 4 cloves garlic; finely grated
- 3 x 800 g canned whole Italian tomatoes; processed to a fine pulp with a blender
- 250–400 ml chicken stock (or vegetable stock)
- 15 ml sugar
- 5 ml salt
- Ground black pepper
- 250 ml cream

Directions

1. In a medium size pot, heat the oil and fry the garlic over medium heat for about 1 min.
2. Add the fine tomatoes, stock, sugar, salt and pepper. Stir and bring to a simmer, then cook for 10–15 min. over low heat.
3. Add the cream and heat through without bringing to a complete boil again. Serve warm.