



Tomato & Basil Soup

SERVES: 6

INGREDIENTS:

- 2 tablespoons olive oil
- 3 onions
- 2 garlic gloves
- 2kg very ripe tomatoes
- 1L chicken stock
- 2 tablespoons rice flour
- Freshly ground black pepper
- Handful basil leaves



METHOD:

1. Peel and thinly slice onions
2. Peel and crush garlic cloves, finely
3. Heat oil in large stock pot, add onion and garlic. Cook until onion is transparent
4. Pass tomatoes through a passata machine. Add tomatoes to pot along with chicken stock.
5. Heat to simmering point and simmer for 10 minutes
6. Mix rice flour to a smooth cream with a little of the soup
7. Add to the soup and cook for a further 10 minutes
8. Roughly chop the basil leaves and stir through
9. Adjust the seasoning to taste
1. Add the 250g cold diced butter to the bowl. Using fingertips rub the butter into the flour until the mixture resembles large breadcrumbs
2. Add the 150g brown sugar to the bowl and stir to mix
3. Spray baking dish with oil or grease with soft butter
4. Tip cooked apples into lightly greased ovenproof dish and cover with crumble mix
5. Cook for 30 – 35 minutes until the crumble is a lovely golden brown
6. Serve warm with cream or ice cream if desired