



## JERNEJ KITCHEN

# TOMATO SOUP WITH FRESH TOMATOES

*Tomato Soup with Fresh Tomatoes is an easy homemade summer soup recipe. Serve with fresh basil and garlic cream. Perfect for any weeknight dinner.*

SERVES	4	PEOPLE
PREPARATION:	15	MINUTES
COOKING:	30	MINUTES
TOTAL TIME:	45	MINUTES

### GARLIC CREAM

- 1 tbsp olive oil
- 1 whole head of garlic, peeled
- 250 ml (1 cup) milk

### TOMATO SOUP

- 2 onions
- 2 tbsp olive oil
- 1 tbsp light brown sugar
- 1 tsp tomato paste
- 500 g (2 1/2 cups) tomatoes, diced
- 3 basil leaves

### TOOLS AND EQUIPEMENT

- saucepan
- pot
- Kitchen knife
- Cutting board
- blender

### GARLIC CREAM

First, make the garlic cream. Peel the garlic cloves and slice them in half. Place a saucepan with olive oil over low heat and add the garlic. Increase the heat to medium-low and cook for about a minute or two, then pour in the milk and season with a pinch of salt. Lower the heat and cook for 10 - 15 minutes or until the garlic is soft and mushy. Remove from the heat and using an immersion blender, blend into a smooth, frothy cream. If the consistency is too thick, add additional milk.

### TOMATO SOUP

Make the tomato soup. Peel and dice the onions. Place a pot over medium heat and add the olive oil. Add the diced onions and cook for about 5 minutes. Clean and chop the tomatoes. Add the brown sugar and tomato paste to the onions in a pot. Increase the heat to medium-high and cook for 2 - 3 minutes or until the onions are golden brown and caramelized. Add the chopped fresh tomatoes and basil and continue to cook for 5 minutes, stirring occasionally. Add 600 ml (2 cups + 1/2 cup) of boiling water. Reduce the heat and leave to simmer covered with a lid.

### SERVE

Remove the pot with the tomato soup from the heat. Season to taste with salt and papper. Transfer the soup to a blender (or use an immersion blender) and blend into a smooth, creamy soup. Serve the tomato soup with homemade garlic cream.