

# CREAMY TOMATO SOUP



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**Preparation :** 15 min - **Resting :** - - **Cooking :** 30 min - **Equipment :** -

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## **Ingredients :** 6

- 1 small onion - 1 garlic clove - 1 kg ripe tomatoes - 1 ½ tbsp olive oil - 500 ml water - 1 tbsp tomato puree - 1 tsp caster sugar - 1 tbsp mascarpone - 8 bunch basil, washed, - leaves removed and finely sliced - 1 tsp salt, 5 peppercorn blend - CIABATTA - 125 g mozzarella - ½ ciabatta - 50 g pine nuts, grilled
  - ½ garlic clove
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1. Peel and quarter the onion. Peel and halve the garlic; remove the germ. Peel the tomatoes with a sharp knife or vegetable peeler, quarter and press lightly over the sink to extract the seeds.
2. Place the onion, garlic clove and tomatoes in the metal bowl. Add the olive oil, water, tomato puree, sugar, basil and season. Run the CREAMED SOUP programme.
3. Slice the mozzarella and bread. Rub the bread with the remaining garlic; place a slice of mozzarella on each piece of bread.
4. About 1 minute before the programme ends, press Stop, add the mascarpone to the soup and restart.
5. Serve the creamy tomato soup in bowls or a soup tureen. Put a small slice of bread with the mozzarella on each plate, drizzle with olive oil, sprinkle with the grilled pine nuts, and serve piping hot.

## **Chef's tip :**

For a quicker version, or when tomatoes are out of season, replace with peeled, tinned tomatoes.

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