

CREAMY TOMATO SOUP



Preparation : 10 min - **Resting :** - - **Cooking :** 30 min - **Equipment :** -

Ingredients : 6

- 1 small onion, quartered - 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 - 1 tsp salt, 5 peppercorn blend

1. 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 and tomato puree. Season with salt and pepper, add sugar and basil leaves, roughly chopped. Run the CREAMED SOUP programme.
3. At the end of the programme, add the mascarpone through the opening. Restart the programme 1 minute.
4. Serve the creamy tomato soup in bowls and drizzle with olive oil.

Chef's tip :

Serve the soup with small, lightly toasted slices of baguette or ciabatta rubbed with garlic; top with mozzarella and/or grilled pine nuts. For a quicker version, or when tomatoes are out of season, replace with peeled, tinned tomatoes. For a thicker consistency, decrease the amount of water to 350ml.

© photographs Sandra Mahut
© Hachette Livre (Marabout) 2016