



Creamy Roasted Tomato Soup



PREP:
20 mins

COOK:
50 mins



EASY



SERVES 4+

robust, delicate and indulgent winter soup

INGREDIENTS

4 packs of vine tomatoes
1 large white onion
Sea Salt
Oregano
1-2 bouillon cubes (vegetable)
1 pint water
8 cloves Garlic
Olive oil
1 tub double cream

METHOD

Half the vine tomatoes and score, place flesh side up on roasting dish. Sprinkle with sea salt and oregano. Put in oven for 40 mins.

Chop onion, crush garlic and put in a pan with a little oil, cook until onions are translucent.

Put roasted tomatoes into the pan, add vegetable stock and stir.

With a hand blender blend all the ingredients, gradually add the double cream until meets the consistency you desire.

Serve with warm crusted bread.