

# TOMATO & BASIL SOUP



PROFESSIONAL



Serves 2

## INGREDIENTS LIST

50g Avonmore Professional Unsalted Butter  
150g Onion, chopped  
2 Clove garlic finely chopped  
40g Tomato puree  
900g Fresh ripe tomatoes, or 2 x 400g Tinned tomatoes  
500-700ml Vegetable or Chicken stock  
85ml Avonmore Professional 15% Cooking Cream  
Fresh chopped basil  
Sea salt & freshly ground black pepper & sugar

## THE RECIPE, STEP BY STEP

1. Melt the butter in a medium sized heavy based saucepan.
2. Add the onion and stir for 3 minutes over a medium heat without adding colour.
3. Add the garlic and continue to cook for 1 minute.
4. Stir in the tomato puree & the fresh/or tinned tomatoes.
5. Add the stock, cover with a lid, increase the heat and bring to the boil, then reduce the heat and simmer gently for 15 minutes.
6. Remove from the heat and puree until completely smooth
7. Stir in the Avonmore Professional 15% Cooking Cream and reheat.
8. Season the soup to taste with sea salt, freshly ground black pepper & a pinch of sugar if needed to correct the seasoning.
9. Ladle into warm serving bowls and sprinkle with the freshly chopped basil.

## AVONMORE PROFESSIONAL PRODUCT USED



15% Cooking Cream



Unsalted Irish Butter



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