

HERBY TOMATO SOUP

My Mum's quick and easy tomato soup

1½ lbs/650g skinned and chopped tomatoes
¼ cup/2ozs/50ml cup olive oil
4 cloves garlic chopped very finely
1lb/450g tin of chopped tomatoes or passata
2 tablespoons sun dried tomato paste

½ cup chopped parsley
1 teaspoon of dried marjoram, oregano or thyme
2 cups/16ozs/500ml good stock - chicken or vegetable
freshly ground pepper and salt to taste
2 tablespoons of torn up fresh basil leaves

METHOD

1. To skin the tomatoes cover them with boiling water for a few minutes. Then pour off the water and the skin ought to peel off quite easily. If you cannot find fresh tomatoes, use a second tin of chopped tomatoes or tomato passata.
2. Place the oil in a saucepan and saute the chopped garlic quickly but do not let it brown. Add the skinned, chopped tomatoes, sun dried tomato paste and tin of passata (or two tins passata or chopped tomatoes).
3. Add the parsley and dried marjoram or oregano.
4. Bring to the boil, turn the heat down and simmer for five minutes.
5. Add the stock and bring to the boil again. Allow to simmer for another five minutes.
6. Season with salt and pepper.
7. Add torn up fresh basil leaves so that they wilt with the heat of the soup but do not lose their flavour.

This soup is delicious served either hot or cold.