

TOMATO & POTATO SOUP



INGREDIENTS

- 15g butter
- 2 onions, chopped
- 1 teaspoon crushed garlic
- 4 medium vine-ripened tomatoes
- 2 potatoes, peeled and sliced
- 2 tablespoons chopped fresh chives
- 1 teaspoon thyme leaves
- 1 tablespoon tomato paste
- 2 teaspoons lemon juice
- 1 bay leaf
- 4 cups chicken stock
- Salt, pepper, fresh thyme sprigs and sour cream (for garnish)

METHOD

Heat butter on a large pan, add onion and garlic.

Cook over medium heat until onion is soft.

Add tomato, potato, chives, tomato paste, lemon juice, thyme, bay leaf and stock.

Bring to the boil, reduce heat and simmer uncovered for 15 - 20 minutes, also check that the potato is tender.

Remove soup from heat and allow to cool.

Process the soup in batches until smooth.

When ready to serve, return to pan, season and heat through.

Serve with sour cream and a few thyme sprigs.



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