

3 Tomato and Basil Soup

2oz each	roughly chopped carrot, onions, celery and white of leek
1	garlic clove crushed
2oz	butter or margarine
2oz	flour
2oz	tomato purée
1 tin	chopped tomato
1 ½ pt	water
1	vegetable stock cube
1	good pinch dried basil or roughly chopped fresh basil
½ pt	Milk
1tbl sp	sugar
2tbl sp	vinegar
	Seasoning and finely chopped fresh basil to garnish

Method

1. Cook the first selection of vegetables very gently with the garlic in the margarine. Be careful not to colour them. Putting a lid on the pan will help.
2. stir in the flour and tomato purée
3. Add the tin of chopped tomato, the water and the stock cube and dried / fresh basil, bring to the boil and allow to simmer for about fifteen minutes.
4. Add the milk, bring to the boil and allow to simmer for another ten minutes.
5. Meanwhile, boil the vinegar and sugar together to make a thin syrup, add this to the soup.
6. Liquidise the soup in a blender and pass through a strainer. (a flour sieve would do)
7. Season the soup with salt and freshly milled pepper. Finish with some finely chopped fresh basil if possible. Be careful with the salt as the stock cube is already salty.
8. Flavour can be corrected to taste with either a little more tomato purée or a little more sugar.

