

## **Tomato Soup**

(Serves 6)

**Time:** 20 minutes

### **Ingredients:**

|    |                     |                                      |
|----|---------------------|--------------------------------------|
| 2  | Cloves              | garlic                               |
| 2  | Tablespoons         | Olive oil                            |
| 12 | Medium              | Tomatoes, very ripe, or              |
| 2  | 769 ml (35 oz) cans | Tomatoes, the best you can find      |
| ¼  | Cup                 | Basil leaves, fresh, chopped roughly |
|    |                     | Salt and pepper                      |

Optional:

½ cup (250 ml) heavy cream

### **Instructions:**

#### **Option 1**

If you are using fresh tomatoes, bring a large pot of salted water to a boil. Remove the stem end of each tomato and mark the blossom side with in an X pattern with a sharp knife. Plunge 3 or 4 tomatoes into the boiling water for about 15 to 20 seconds, then remove and rinse immediately with cold water. Pull away the peels by hand.

#### **Option 2**

Open two cans of the best peeled tomatoes you can find.

1. In a large non-reactive pot (i.e. not cast iron or aluminum) heat the olive oil over medium heat for a minute and add the garlic. Cook until “blond” or very light brown.
2. Chop the basil and peeled tomatoes roughly and add to the pot.
3. Bring to a boil simmer for 15 minutes, covered. Using a hand blender, puree less or more depending on your preference. Add the optional cream and bring back to temperature.
4. Taste and adjust for salt and pepper.

Source: **Glorious French Food** by James Peterson