



Hay Day Kitchen



Tomato Soup

The weather is still cold outside and if you need something to keep you warm, Hay Day Kitchen is here with more soups to try!

We have prepared an easy recipe and video for you to follow along step-by-step to learn how to make – Tomato Soup!



YouTube

<https://youtu.be/YnU44KutMH4>

Ingredients!

2 Onions

2 Garlic cloves

1 Chili

2 tbsp Olive oil

1/2 cup Fresh basil

2 cans (3 1/2 cups) Crushed tomatoes

1 1/2 cups Tomato juice

1.5 tsp Salt

1 tbsp Sugar

2 tsp Dried oregano

1/2 tsp Ground white pepper

2 tbsp Butter

1/3 cup Creamy goat cheese

2/3 cup Cream

1/2 tsp Salt



Prep time: 1 h

Servings: 2-4 portions

Equipment: Measuring cups and spoons, cutting board, knife, pot, stove, wooden spoon, stick blender, whisk

Method!

- Begin by peeling the onions and garlic cloves. Slice the chili and remove the seeds.
- Dice the chili, onions and garlic.
- Place a pot on the stove and heat up the olive oil. Add the chopped vegetables and basil into the pot, and let sauté for 5 minutes.
- Pour in the canned, crushed tomatoes and tomato juice; then add salt, sugar, oregano, and white pepper.
- On a low heat, let the soup simmer for 15-20 minutes.
- Add butter, and using a stick blender, blend the soup until well combined.

- As the soup simmers, make the goat cheese cream garnish by mixing the cream, creamy goat cheese and salt in a bowl with a whisk.
- Mix until nice and creamy, and set aside until ready to serve soup.

- Serve the soup by garnishing with the goat cheese cream and add fresh herbs on top for finishing touches.



Tip!

Enjoy with freshly-baked bread.

And don't forget to submit a photo of your own version of Tomato Soup to our Fan Art Uploader!