



## TOMATO & BASIL SOUP

### METHOD

Preheat the oven to 200°C, 400°F, Gas Mark 6.

Place the tomato halves and whole garlic cloves in a roasting tin, drizzle with olive oil and season. Roast for 20 minutes.

Spoon the tomatoes and all their juices into a food processor. Squeeze in the cooked garlic, discarding the skin. Pour in the vegetable stock and add the basil leaves. Blend until smooth. Return to the pan and reheat, seasoning to taste before serving.

### INGREDIENTS

- 1kg (2lb) tomatoes, halved
- 2 large garlic cloves, whole
- 1tbsp olive oil
- 600ml vegetable stock
- 8 basil leaves, chopped

