

CREAM OF TOMATO SOUP



Magazine
Aug. | Sep. 11

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60
min



Easy

INGREDIENTS

- 1 kg tomato
- 125 ml tomato paste
- ½ litre veal or chicken stock
- 2 onions peeled and finely chopped
- 2 cloves of garlic, peeled and finely chopped
- 2 tbs of finely chopped thyme
- 60 grs unsalted butter
- 60 grs plain flour
- 125 ml crème fraîche
- Salt pepper
- 1 tbs of finely chopped fresh herbs, parsley, sweet basil, chives
- 250 grs of meatball meat

METHOD

Wash and halve the tomatoes • Melt the butter in a large saucepan and add the tomato paste, tomatoes, onion, garlic and thyme • When soft, add flour and then the stock • Allow to simmer for 20 min. • Puree the soup in a blender or with a hand blender and strain • Stir in the crème fraîche • Season to taste with salt, pepper and the fresh herbs • Add mini meatballs to the soup.