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## SUNDRIED TOMATO SOUP

THERE ARE VARIOUS METHODS I USE TO MAKE THIS SOUP – IN SOME CASES I DON'T USE ANY SUNDRIED TOMATOES, I JUST ROAST A LOT OF TOMATOES IN THE OVEN INSTEAD, AND IN SOME I DON'T USE PASSATA, I PEEL PLUM TOMATOES AND COOK THEM VERY SLOWLY TO FORM MY OWN PASSATA. BUT THE RECIPE BELOW IS THE EASIEST AND QUICKEST!

### INGREDIENTS

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- 2 Small onions
  - 6 cloves garlic
  - 3 tbsp olive oil
  - 300 gm sun dried tomatoes in oil (or reconstituted)
  - 700 gm passata (a good quality one)
  - 500 gm cherry tomatoes
  - 50 gm butter
  - 100 ml double cream
  - 4 tsp Marigold vegetable stock
  - 1 handful basil leaves
- Salt and pepper

### INSTRUCTIONS

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Preheat the oven to 200 degrees. Slice cherry tomatoes in half and place cut side up on a very lightly greased baking sheet. Sprinkle lightly with salt. Place in the heated oven, and after 10 minutes reduce the temperature to about 160. The tomatoes should lose most of their water, but still be soft. A few might be charred at the edges, but that's okay. If you haven't got any sun dried tomatoes, you can double this amount, and use these instead.

Meanwhile, finely chop the onions and sauté them over a gentle heat in the oil. Try not to let them brown. When translucent, add the garlic (sliced) and roughly chopped sun dried tomatoes. Continue to cook until the onions are very soft.

Add the roast tomatoes and cook for a few minutes, then add the passata, plus a passata jar full of water (about 700 ml). Season to taste, and cook for about 10 minutes.

Using a hand held blender, liquidise the contents of the pan to create a fairly smooth soup. Add the cold butter, and stir in well.

Just before serving, add some chopped basil and the cream (or you can add a swirl of pesto sauce if you prefer).