



tomato soup

NIBBLEDISH CONTRIBUTOR

Ingredients

- 5-6 small tomato (the most flavor they have the better) - 1 green-red pepper - salt, pepper - a bit of basil and lovage

Instructions

1. start boiling water 2. in the mean time cut the tomato and the pepper 3. put it in the water as it starts boiling (this way the tomato will release more flavor) 4. leave it on a low fire 5. wait patiently to be ready and in the mean time cut the basil and lovage 6. 1-2 minutes before the end add the basil and lovage (do not leave more or the aroma will be lost) 7. The soup should be very very clear and served not very hot 8. Enjoy.