tomato soup

NIBBLEDISH CONTRIBUTOR

Ingredients

- olive oil - 2 gloves of garlic, chopped - 1 onion, chopped - 500 gr ripe tomatoes, chopped - 1 small carrot - 1 sellery stalk, chopped - 3/4 liter vegetable stock - 2 bayleaves - 3 cloves - 1/2 teaspoon brown sugar - 1/4 tablespoon soy sauce - good splash of sherry - drip of tabasco - loads of black pepper - herbs, whatever you like. I used thyme, oregano, basil.

Instructions

A 'Broke, what's left in the fridge?' type of recipe. Nothing special, but at the same time very rewarding to make. Camamelise the onion in some olive oil. Be carefull not to burn it. You want sweet onions, not black burned bits. Add the garlic, followed by the sellery, carrot and tomatoes. Let this simmer for about 15min. Add the vegetable stock and the rest of the ingredients. Cook for a futher 20min. Don't forget to put a lid on the pan, otherwise you end up with ketchup =) Puree the whole lot and enjoy!