Tomato & Basil Soup

Fresh from the garden: basil, garlic, tomatoes
Recipe Source: Stephanie Alexander Kitchen Garden Foundation

This is a simple but classic soup you can easily make when you have plenty of tomatoes – usually in late summer and autumn. Homemade tomato soup is so much fresher and tastier than the canned version.

**Equipment:**
- measuring spoons
- green chopping spoons
- large knife
- passata machine
- large stock pot
- wooden spoon
- large ladle

**Ingredients:**
- 2 tablespoons olive oil
- 3 onions
- 2 garlic cloves
- 3 kg very ripe tomatoes
- 1 L chicken stock
- 2 tablespoons rice flour
- freshly ground black pepper
- handful basil leaves

**What to do:**
- Peel and thinly slice onions.
- Peel and crush garlic cloves, finely.
- Heat oil in large stock pot, add onion and garlic. Cook until onion is transparent.
- Pass tomatoes through a passata machine. Add tomatoes to pot along with chicken stock.
- Heat to simmering point and simmer for 10 minutes.
- Mix rice flour to a smooth cream with a little of the soup.
- Add to the soup and cook for a further 10 minutes.
- Roughly chop the basil leaves and stir through.
- Adjust the seasoning to taste.