



THE SPLENDID EXPLORATIONS OF PULP DESIGN STUDIOS

THE BEST TOMATO SOUP

INGREDIENTS

3 tablespoons good olive oil
1 1/2 cups chopped red onions
2 carrots, unpeeled and chopped
2 tablespoons minced garlic
4 pounds vine-ripened tomatoes, coarsely chopped
1 1/2 teaspoons sugar
1 tablespoon tomato paste
1/4 cup packed chopped fresh basil leaves
3 cups chicken stock, preferably homemade
1 tablespoon kosher salt
2 teaspoons freshly ground black pepper
1/2 cup heavy cream
Croutons, for garnish



DIRECTIONS

Heat olive oil in a large, heavy-bottomed pot over medium-low heat. Add onions and carrots and sauté for 10 minutes or until very tender. Add garlic and cook for 1 minute.

Add tomatoes, sugar, tomato paste, basil, chicken stock, salt, and pepper and stir well. Bring soup to a boil, lower the heat, and simmer, uncovered, for 30 to 40 minutes, until the tomatoes are very tender.

Add the cream to the soup and blend in a blender, or use a hand blender in the pot.

Reheat the soup over low heat just until hot and serve with julienned basil leaves and/or croutons.

ORIGINAL RECIPE BY INA GARTEN & MODIFIED BY BETH DOTOLO

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