

Creamy Tomato Soup

Ingredients

1 tbsp olive oil
½ onion, chopped
½ celery stick, chopped
75g carrots, chopped
125g potatoes, diced
1 bay leaf
1tbs tomato puree
½ tbsp sugar
½ tbsp white wine vinegar
1 400g can of chopped tomatoes
100g passata
½ vegetable stock cube
100ml whole milk



Method

1. Put the oil, onions, celery, carrots, potatoes and bay leaves in a big saucepan and fry gently over a low heat until the onions are softened.
2. Stir in the tomato purée, sugar, vinegar, chopped tomatoes, passata and stock cube. Add 250ml of boiling water and bring to a simmer. Cover and simmer for 15 minutes until the potato is tender, then remove the bay leaves. Purée with a stick blender until very smooth.
3. To serve, reheat the soup, stirring in the milk – try not to let it boil.