

Tomato Soup

(Jaques pépin)

Ingredients:

2 tbsp virgin olive oil
2 med onions, coarsely chopped
3 large garlic cloves, peeled
3 sprigs of thyme
2 sprigs of oregano
2.5 pounds of fresh tomatoes, cut into chunks
3 tbsp tomato paste
3 tsp sugar
2 tsp salt
½ tsp ground pepper
3 tbsp unsalted butter
2 C chicken broth
4 Tbsp basil oil

Preparation:

Heat the olive oil in a large saucepan. Add the onion, garlic, thyme and oregano and cook over moderate heat for 5 minutes.

Stir in the tomatoes, tomato paste, sugar, salt, pepper and 2 cups of chicken broth and bring to a boil. Simmer for 15 minutes than pass the soup through the fine disk of a food mill.

Reheat the soup. Add the butter little by little, stirring between additions.