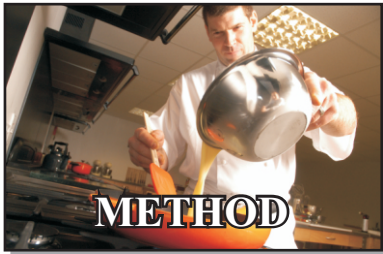


Cream of Tomato & Creme Fraiche Soup

750g ripe tomatoes
1 carrot finely diced
1 stick celery finely diced
½ medium onion finely diced
3 dstspn tomato puree
1 litre stock - chicken or vegetable
1 dstspn olive oil
150g creme fraiche



Place oil in a large pan, put on a medium heat, add the carrots, onion, celery and cook without colouring them for 3 - 4 minutes to extract the flavours and start to soften them.

Add the tomatoes which have been quartered and stalk removed and tomato puree. Cook for a further 3 minutes then add the stock, bring to boil and simmer for 20 - 25 minutes.

Liquidise the soup, add the creme fraiche and correct the seasoning.