

# Dutch Tomato Soup



**Serves 4**   **Prep 5 mins**

**Cooking 40 mins**

**Easy**

## Ingredients

1 large onion, diced  
1 carrot, finely chopped  
1 celery stick, finely chopped  
50g butter  
3 thyme sprigs  
2 bay leaves  
500g ripe plum or vine tomatoes, roughly chopped  
850ml chicken stock  
8 tbsp crème fraiche  
a few basil leaves

Cook the onion, carrot and celery in the butter for 10-15 minutes until really soft. Add the herbs and cook for a minute then tip in the tomatoes and chicken stock. Simmer for 30 minutes, fish out the herbs, add 4 tbsp of the crème fraiche, then use a stick blender or food processor to whizz until completely smooth. Season, then ladle into bowls, adding another spoon of crème fraiche and a couple of basil leaves to each.