

Quick Tomato Soup & Cheese Toasties



Serves 2

Prep 20mins

Cooking 12 mins

Easy

Ingredients

For the soup

generous knob of butter
1 shallot, chopped
generous squeeze of tomato puree
400g tin plum or chopped tomatoes
400ml stock or water
good pinch of dried oregano
handful of fresh breadcrumbs
1-2 tsp sugar (depending on taste)
a trickle of single cream, to serve (optional)

For the cheese toasties

4 slices of bread
15g softened butter, for spreading
1tbsp mayonnaise
2 thin slices of cheddar/other cheese
handful of grated gruyere

1. Make the soup by heating the butter in a medium saucepan and frying the shallot for 2-3 mins, until beginning to brown. Add the tomato puree and sizzle for a minute, then add the tomatoes, stock, oregano, breadcrumbs (which will act as a thickener), sugar and seasoning, and simmer for 4-5 mins, stirring.
2. Process in a blender, or use a stick blender, then heat through. Check the seasoning (the sugar brings the flavours together) & keep warm while making the toasties.
3. Choose a frying pan large enough to hold 2 slices of bread side by side, and a saucepan lid that fits within the pan (to weigh down the toasties). Lightly spread one side of each slice of bread with the butter and mayonnaise, right to the edge.
4. Lay the first 2 slices, butter-side down, in the pan side by side. Place the cheese slices on the bread, & sprinkle thickly with the grated Gruyere. Top with the remaining slices, butter-side up. Lay a piece of parchment to cover the bread, then top with the saucepan lid, so that it weighs the sandwiches down. Cook for 2-3 mins, until the undersides are golden.
5. Remove the lid and parchment, flip the sandwiches carefully and cook for 2 more mins, covered as before. When the bottom is toasted and the cheese melted, serve with the warm soup, into which you can stir a swirl of cream.