



Tomato Mozzarella Soup

Overview

Servings: 4

Ingredients

Soup:

3 Onions - 200g

2 Garlic Cloves

100ml Vegetable Oil

10g Flour

1kg Passata

250ml Chicken Stock - Cold

Salt

Pepper

200g Mozzarella

Fresh Herbs - E.g. Oregano, Basil

Methods

1. Peel and chop the onions and garlic finely.
2. Add oil to a pan and fry the onions and garlic at setting 8 for 2½ minutes. Turn down to setting 4 and fry the onions for another 7½ minutes until soft. Stir occasionally. Then sprinkle over the flour and stir constantly for approx. 1½ minutes until the mixture is thick and creamy.
3. Add the passata and chicken stock and bring to boil for 5 minutes at setting 6. Then simmer at setting 3 for another 15 minutes without the lid, stirring occasionally.
4. Lastly, purée the soup and pass through a sieve. Season with salt and pepper to taste.
5. Serve on 4 plates and scatter torn-up pieces of mozzarella on top. Garnish with fresh herbs to taste.