

SERVED WITH LOVE TOMATO & CHORIZO SOUP



TOMATO SOUP

Yield: ± 4.8 kg

90 g (6 Tbsp)	Oil, for frying
200 g (2 small)	Onions, chopped
100 g (2 stalks)	Lamb, stewing
200 g (1 large)	Water
100 g (1 small)	Potatoes, cubed
2.5 kg (13 large)	Mixed vegetables (butternut, baby marrows, patty pans, peppers)
225 g (1 cup)	Potjiekos R/P (08537036)
2 ℓ (8 cups)	Tomatoes, chopped
140 g (1 sachet)	Mushrooms, button, halved
500 ml (2 cups)	Fresh thyme/parsley, finely chopped
50 g (¼ cup)	

Method:

- 1 Heat the butter/margarine in a large pot (10 litre).
- 2 Add the onions and celery and fry until soft and transparent.
- 3 Add the carrot, potato, tomatoes and tomato paste.
- 4 Gradually add the water.
- 5 Cover the pot and cook for ± 30 minutes or until the vegetables are soft.
- 6 Add the Chunky Vegetable Soup R/P.
- 7 Use a hand blender to blend the soup until smooth.
- 8 Add the milk and sugar and simmer uncovered until thickened.

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