

RICH TOMATO SOUP WITH PESTO

Ingredients

- 1 tbsp butter or olive oil
- 2 garlic cloves , crushed
- 5 soft sun-dried or SunBlush tomatoes in oil, roughly chopped
- 3 x 400g cans plum tomatoes
- 500ml turkey or vegetable stock
- 1 tsp sugar , any type, or more to taste
- 142ml pot soured cream
- 125g pot fresh basil pesto
- basil leaves , to serve



Method

1. Heat the butter or oil in a large pan, then add the garlic and soften for a few mins over a low heat. Add the sun-dried or SunBlush tomatoes, canned tomatoes, stock, sugar and seasoning, then bring to a simmer. Let the soup bubble for 10 mins until the tomatoes have broken down a little.
2. Whizz with a stick blender, adding half the pot of soured cream as you go. Taste and adjust the seasoning - add more sugar if you need to. Serve in bowls with 1 tbsp or so of the pesto swirled on top, a little more soured cream and scatter with basil leaves.