

Creamy Tomato Soup with Pesto Toast

INGREDIENTS

- 2 tbsp olive oil
- 6 tomatoes, chopped
- 2 medium onions, roughly chopped
- 2 carrots, sliced
- 2 sticks of celery, sliced
- 1 leek, sliced
- 2-3 cloves of garlic
- 2 x 400g tins of cherry tomatoes
- Vegetable or chicken stock
- ½ a bunch of fresh basil

FOR THE PESTO TOAST:

- Fresh bread, sliced
- Balsamic vinegar, to drizzle
- Olive oil, to drizzle
- Basil pesto, to spread
- Shaved parmesan, to garnish

INSTRUCTIONS

1. Preheat the oven to 170°C.
2. Drizzle olive oil into a roasting pan and add fresh tomatoes, onions, carrots, celery, leek, and garlic.
3. Follow with a sprinkle of salt and pepper then cook for 15 minutes or until soft.
4. Add the sliced bread to a heated griddle and top with a splash of balsamic, olive oil and a sprinkle of salt. Flip the bread over and add a dab of pesto. Set aside.
5. Remove the vegetables from the oven and transfer them into a stock pot, adding in the tinned tomatoes and stock.
6. Give it a good stir and bring to the boil, then reduce to a simmer for 10 minutes with the lid on.
7. Using a stick blender, pulse the soup to your desired texture. Add a splash of olive oil and a fistful of fresh basil leaves then blitz until smooth.
8. Top off your pesto toast with a sprinkle of shaved parmesan to serve alongside the soup.