

## Cherry tomato soup

Ingredients:



500g cherry tomatoes (or any tomatoes)  
2 medium carrots  
1 medium onion  
2 pieces of celery  
Dash of Worcester sauce  
Couple of shakes of black pepper  
Pinch of mixed herbs  
1 stock cube

Peel the tomatoes – put the tomatoes in a pan of boiling water, when the skins split take them out, put them a bowl of cold water and peel the skins off.  
Add the pepper, Worcester sauce and mixed herbs.

Chop the onion, celery and carrots.

Put them in a pan with a drop of oil and soften (should take about 5-10 mins)

Boil some water and add it to the stock cube (follow the instructions for the stock cube regarding the amount of water). If you want a thick soup then use less water and vice versa.

Add the tomatoes and stock to the pan and leave to simmer for about 20 minutes.

Blend the soup.

Serves four big bowls or six smaller bowls.