

CHEDDAR & TOMATO SOUP

1 Litre Tomato Juice
Bunch Spring Onions – Chopped
75g Strong Cheddar – grated or melted in
microwave
Few Basil Leaves – Chopped
1 Vegetable stock cube
2 dessertspoons Corn flour
Butter for frying
60ml Milk
150ml Hot Water

METHOD (for cheddar and tomato soup)

- ♥ Fry Onions until softened
- ♥ Add corn flour and stir in Tomato juice, water and milk
- ♥ Stir and bring to the boil
- ♥ Add cheese, stock cube and basil, stir through bringing back to the boil
- ♥ Adjust seasoning
- ♥ Using hand blender blitz until smooth
- ♥ Simmer for a few minutes
- ♥ Soup is ready to Serve