

heute gibt es...

Tomato soup with mozzarella and basil



Ingredients: (For 4 people)

- 500g reife Kirschtomaten
- 4 Knoblauchzehen
- 8 THE Olivenöl
- ½ TL Meersalz
- 1 small onion
- 30 Basilikumblätter
- 400g geschälte Dosentomaten
- 1 Kugel (Büffel-)Mozzarella (125g)
- Salt and pepper

Preparation:

1. Backofen auf 180 °C (Ober-/Unterhitze) vorheizen.
2. Die Kirschtomaten waschen und mit einer Gabel mehrmals einstechen.
3. Peel garlic, chop coarsely and place together with the tomatoes on a baking sheet. 5 tablespoons oil over drip, season with sea salt and slide for 20 minutes in the oven.
4. Finely dice onion. Heat the remaining oil in a saucepan over medium heat and fry the onions until translucent.
5. Basil leaves and canned tomatoes add to the onions and cook for about 15 minutes at low temperature.
6. Add the chopped mozzarella and cooked cherry tomatoes and puree everything well with a hand blender.
Tip: If the soup is too thick liquid, carefully add a little hot water and puree again until the desired consistency is reached.
7. Finally, season the soup with salt and pepper and serve hot.