



4

SERVES/MAKES



COOKING TIME:
< 30 min



COOKING STYLE:
Stove

LANCEWOOD® CREAMY TOMATO SOUP WITH CHEESE AND TOMATO TOASTIES

INGREDIENTS:

Soup:

250 ml chicken or vegetable stock
1 can whole peeled tomatoes
250 ml **LANCEWOOD® Sour Cream**
10 ml sugar
Salt and freshly ground black pepper to taste
Fresh basil leaves for garnish

Cheese and tomato toasties:

8 slices of bread of your choice
Butter
750ml **LANCEWOOD® Cheddar, Mature Cheddar** or **Gouda**, grated
2 tomatoes, sliced
Salt and freshly ground black pepper to taste
Freshly chopped parsley or basil

METHOD:

Soup:

Place the stock and tomatoes in a food processor and blend until smooth. Add the sour cream and sugar. Heat over low heat. Season to taste and garnish with shredded basil leaves. Serve with cheesy tomato toasties.

Cheese and tomato toasties:

Butter and toast the bread in a pan on both sides until lightly toasted. Arrange cheese on top and place under the grill until the cheese starts to melt. Then top with tomato and another sprinkle of cheese until the cheese is melted and bubbling. Season to taste and sprinkle with freshly chopped parsley or basil.

Serves 4

PRODUCTS USED:



White Gouda



Cheddar



Sour Cream



Cheddar Grated



Gouda



Mature Cheddar

ENJOY!