



WINE AND OLIVE ESTATE

CHILLED MARINATED TOMATO SOUP

RECIPE 4/98

What you will need:

- 1.8 kg ripe plum tomatoes
- 1 tin 400g whole peeled tomatoes
- 2 onions
- ¾ - 1 whole garlic bulb peeled
- 1 bunch fresh basil
- 30 g sugar
- 30 g salt
- Pinch salt
- 80 ml red wine vinegar
- 30 ml **Morgenster Balsamic Vinegar**
- 500 ml **Morgenster Extra Virgin Olive Oil**

FLOS*
OLEI
2014

MORGENSTER
EXTRA VIRGIN OLIVE OIL
AWARDED 98%
1 OF 11 WORLDWIDE

How to prepare:

This should be made 24 hours before.

Chop the vegetables and basil roughly and add all the other ingredients.

Cover and refrigerate.

Blitz in a liquidiser and strain through a coarse sieve.

Season to taste.

Serve with a good drizzle of olive oil and crostini or ciabatta bread.

This is a cold soup which can be made days before. It's great for hot lunches and big groups. It can be served as cocktail portions or as starter portions.

Recipe from Stefano Strafella, Executive Chef, Mount Grace