



Tomato soup

with bacon and dried-tomato croûtons



ca. 30min



2 Portionen

Was du von uns bekommst

- 10g Basilikum
- 1 Pck. getrocknete Tomaten
- 1 Baguettebrötchen ¹
- 1 Pck. Speckwürfel
- 2 Tomaten
- 1 Stange Lauch
- 200g passierte Tomaten
- 200ml Kochsahne ²

Was du zu Hause benötigst

- 1EL Weizenmehl ¹
- 1¼g Salz
- 37½ml Olivenöl
- 7½ml Balsamicoessig ³

Küchenutensilien

- Backofen
- Backblech und Backpapier
- mittelgroßer Topf
- Stabmixer mit hohem Gefäß
- Messbecher

Vergiss nicht, das Gemüse vor der Zubereitung gründlich zu waschen, insbesondere grünes Blattgemüse und Salate.

Allergene

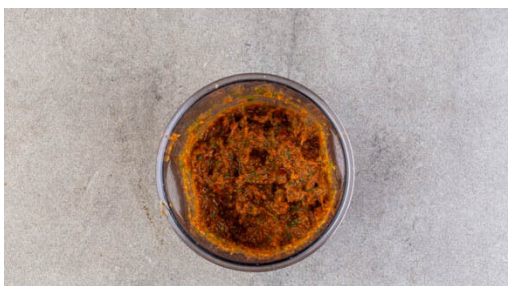
Enthält: **Gluten** (1), **Milch** (2),

Schwefeldioxid und Sulphite (3).

Kann Spuren enthalten von: Sesamsamen, Schalenfrüchte

Nährwertangaben pro Portion

Energie 652kcal, Fett 38.4g, Kohlenhydrate 54.8g, Eiweiß 19.9g



1. Make the tomato paste

Preheat the oven to 200°C (180°C fan). Pluck the basil leaves off the stalks. Add all the stalks and ½ of the basil leaves to a tall container. Add ½ of the dried tomatoes, 1Tbsp olive oil and 2Tbsp water. Blend with a stick blender until a paste forms.



2. Bake the croûtons

Cut the bread into bite-sized pieces. Toss the bread on a lined baking tray with the dried tomato paste. Drizzle with 1Tbsp olive oil. Sprinkle and distribute the bacon cubes onto the baking tray. Bake everything for 12-14min. until golden and crisp, mixing halfway through baking.



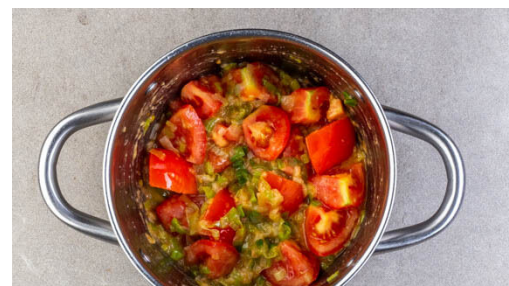
3. Cut the vegetables

Cut the tomatoes into large chunks. Slice the leek into thin rounds.



4. Sauté the leek

Heat up a medium pot on medium-high heat. Add ½Tbsp olive oil and the leek to the pot and sauté for 4-5min. until softened.



5. Add the tomatoes

Stir 1Tbsp of flour into the leek, then deglaze with ½Tbsp of balsamic vinegar. Add the tomato chunks to the pot and sauté everything together for 1min. Season with a large pinch of salt.



6. Finish the soup

Add the passata and 50ml water to the pot. Turn the heat to medium and let the soup simmer for ca. 5min. Then add the cooking cream and let simmer for ca. 1min. Blend the soup to the desired creaminess. Adjust the consistency with water and season with salt to taste. Serve the soup garnished with the remaining basil leaves, the bacon cubes and the dried tomato croûtons.

Verzichte auf gedruckte Rezepte - ändere die Einstellungen im Kundenkonto. Fragen zur Zubereitung oder zum Rezept? Deine Koch-Hotline: **030 208 480 510**

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