



## HOMEMADE TOMATO SOUP WITH MINICOL CROUTONS



Few things evoke home and hearth as soulfully as a bowl of homemade soup.

### **Ingredients for Homemade Soup:**

1 tbsp olive oil  
1 onion, finely chopped  
3 stalks of celery, finely chopped  
1 carrot, grated  
4 tomatoes, chopped or 1 (14 oz.) can diced tomatoes  
1 tsp dried basil leaves  
3 cups of vegetable or chicken stock  
Salt and pepper to taste

### **Ingredients for miniCol Croutons:**

7 slices of French bread, cubed  
65g of miniCol, grated  
1 tsp of Dijon mustard  
1 tbsp of butter, softened  
Pepper to taste

### **Preparation - Soup:**

1. Heat the olive oil in a large saucepan and sauté the onion, celery, and carrots until vegetables are tender.
2. Add the tomatoes and basil. Simmer over a low heat, stirring occasionally, until the tomatoes are softened.
3. Transfer the ingredients into a blender or food processor and blend until smooth.
4. Return pureed mixture to a large saucepan and combine with the stock.
5. Simmer, uncovered, until the soup is reduced to the desired consistency.
6. Season with salt and pepper to taste.

### **Preparation - miniCol Croutons:**

1. Place the cubed pieces of French bread on a baking tray and toast until lightly browned.
2. Meanwhile, mix together the remaining ingredients and then sprinkle them over the lightly toasted bread cubes until miniCol melts and begins to brown.
3. Serve the miniCol croutons warm over the tomato soup. Garnish with some fresh basil.

**Serves: 4**