



The **COOK'S** Choice

Tomato and Bramley soup

 **Preparation time:** 5 Minutes

 **Cooking time:** 15-20 Minutes

 **Serves:** 4-6

Ingredients

450g/1lb (approx 3) Bramley apples, peeled, cored and sliced
900g/2lb ripe vine tomatoes, halved
2 cloves garlic, peeled
75ml/3floz extra virgin olive oil
Salt and freshly ground black pepper
425ml/3/4pt water
1 tbsp tomato purée
2 tsp caster sugar
Handful of fresh basil leaves

- Place the Bramley apples, tomatoes, garlic, oil in a large pan and season well. Cover with a tight fitting lid then bring to the boil over a medium heat. Simmer for 15-20 minutes, or until the apples, tomatoes and garlic have completely broken up.
- Transfer to a blender, add the remaining ingredients and whizz until the soup is smooth. Finally, adjust the seasoning according to taste and gently reheat before serving in bowls with crusty bread.

Cook's Tip

Bramleys freeze wonderfully. Peel, slice and soak in water with lemon juice for 15 minutes. Pat dry, spread on a tray and freeze, before packing into bags for your freezer

