

Creamy tomato basil soup

Marcel · 18/02/2025



Prep Time

30

Difficult

Easy

Servings

4

Description

This vibrant creamy tomato basil soup is garnished with fresh basil leaves and hints of cream, perfect for a cozy meal or entertaining guests.

Ingredients

- 2 tbsp olive oil
- 1 small onion diced
- 2 cloves garlic minced
- 1 can (800g) whole peeled tomatoes
- 2 cups vegetable broth
- 1/2 cup heavy cream
- 1/2 tsp salt
- 1/4 tsp black pepper
- 1/2 tsp sugar (optional, to balance acidity)
- 1/2 cup fresh basil leaves chopped
- Parmesan cheese & fresh basil for garnish

Instructions

1. Sauté the aromatics: Heat olive oil in a large pot over medium heat. Add diced onion and cook until soft (about 3-4 minutes). Stir in garlic and cook for another minute.
2. Simmer the soup: Pour in the canned tomatoes (including juice) and vegetable broth. Add salt pepper and sugar (if using). Bring to a simmer and cook for 15-20 minutes stirring occasionally.
3. Blend until smooth: Remove from heat and blend using an immersion blender (or transfer to a regular blender in batches). Blend until creamy and smooth.
4. Add cream and basil: Stir in heavy cream and fresh basil. Simmer for another 2 minutes to combine flavors.
5. Serve and garnish: Ladle into bowls and top with grated Parmesan and extra basil leaves. Serve warm with crusty bread or grilled cheese sandwiches.