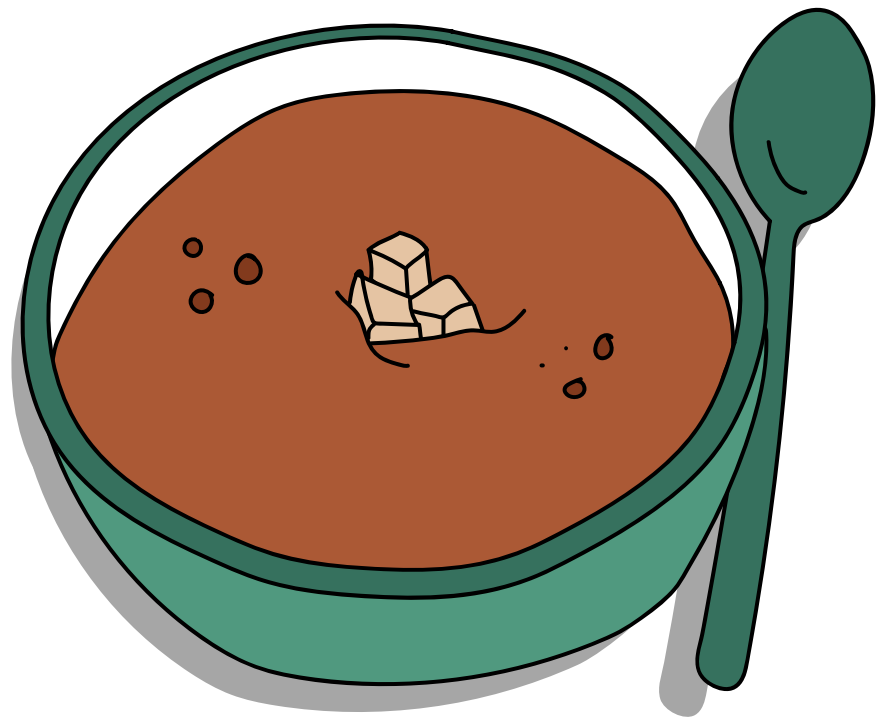
PENTA's CREAMY TOMATO SOUP



INGREDIENTS

2l water
200 g tomato puree
150 g sunflower oil
120 g rice flour
30 g onion powder
10 g raw sugar (like Rapadura)
1 bunch of fresh basil (about 20 g), roughly chopped
An organic stock cube (or powder)

PREPARATION

1. Heat the sunflower oil in a large pot and fry the tomato puree to neutralise the acidity.
2. Add the rice flour, onion powder and the vegetable stock powder.
3. Stir so that the mixture thickens into a ball and pulls away from the side of the pan.
4. Add the water in increments, only adding more once the mixture is smooth.
5. Whisk to remove lumps.
6. Simmer for around 10 minutes until the soup has a velvety consistency.
7. Garnish with fresh basil and serve with a dollop of crème fraiche or home-baked croutons.