



Always on the lookout for something new and delicious, I also browse through the various blogs of my friends :-). And I've heard so many good things about Ute's famous tomato soup that I finally had to try it. The tomatoes in "my" garden are growing like weeds, really, I don't know where to put them.

I have to say, it paid off - we thought this soup was super tasty.

***The ingredients (for 4 people):***

- 1 1/2 kilograms mixed tomatoes/paradeiser
- 4 Chinese garlic cloves
- a few sprigs of thyme, but you can also use dried thyme
- 2 tbsp brown sugar
- salt, pepper
- olive oil
- 2 pieces of buffalo mozzarella
- fresh basil

If you like, serve with fresh ciabatta.

First of all, preheat the oven to 200°C. Then sprinkle the brown sugar into an ovenproof, slightly deeper dish... but you can also use another roasting tin, a casserole, whatever you have available. Place the washed tomatoes, cut in half, cut side down. Add the peeled, roughly chopped garlic and sprigs of thyme. Season generously with salt and pepper and then drizzle everything generously with olive oil.



Now begins, as Ute so aptly describes:

"olfactory minutes", because shortly after you put the tomatoes in the tube, a great smell develops, which only makes the anticipation of the soup grow... wonderful!

wonderful

Too bad you can't smell it.....



After 1 hour and 15 minutes, take the tomatoes out of the oven, remove the sprigs of thyme and pour the tomatoes, garlic cloves and stock into a pan. Then add about 250 ml of water, bring everything to the boil gently, blend the soup well with a hand blender and season with salt and pepper to taste.

You can then divide the oven parade soup into soup bowls.

Drain the buffalo mozzarella, tear it into small pieces and sprinkle over the soup. Garnish with basil leaves. Now all you need is a spoon and you can enjoy this delicious soup.

THANK YOU Ute for this delicious recipe!

Good luck to you Gudrun from Mödling and certainly also to dear UTE!

[www.gudrunvonmoedling.at](http://www.gudrunvonmoedling.at)