

HOW TO MAKE

Tomato soup with spiced up ricotta

Shopping list	Step	What to do	What you need (serves 6)	Marguerite's tip
<ul style="list-style-type: none">• 6 big tomatoes• 1 big onion• 3 cloves of garlic• 1 bunch basil plus a few leaves to serve• 1 pack ricotta• 2 TBS pink pepper corns• Espelette pepper• Fleur de sel or Maldon salt• Olive oil	1	<p>Mince the onion and the garlic. Peel the tomatoes. Melt the onions and garlic in a big pot, add three fourth of the basil leaves, cook two minutes, then add the chopped peeled tomatoes. Cover and simmer 15 minutes. Season with salt and espelette pepper and blend.</p>	<ul style="list-style-type: none">• 6 big tomatoes• 1 big onion• 3 cloves of garlic• Basil• Olive oil• Salt and espelette pepper	<p>« Peeling the tomatoes is easy if you score their skin and put them one minute in boiling water. »</p>
	2	<p>Make a chiffonade with the remaining basic. Drain the ricotta if needed and place in a shallow plate. Season with the basil, the pepper corns, salt and espelette pepper and a drizzle of olive oil. This can be made ahead of time, it will only be better (cover and keep in the fridge).</p>	<ul style="list-style-type: none">• 1 pack ricotta• Basil• Olive oil• Salt, espelette and pink pepper corns	
	3	<p>Serve hot or cold with a spoonful of seasoned ricotta on top and a basil leaf to garnish.</p>		