

Creamy Andalusian Soup

- ***Carrots, onions, celery and leek
(about 40 g of each, finely chopped)***
- ***50 g butter***
- ***1 litre chicken stock***
- ***500 g ripe tomatoes
(or one 500 ml can)***
- ***1 red bell pepper***
- ***100 g tomato paste***
- ***50 g rice (preferably pre-cooked)***
- ***2 garlic cloves, Salt, pepper and
Tabasco sauce, to taste***
- ***A pinch of paprika and curry powder***
- ***Fresh herbs, to taste***
- ***150 ml cream***

Preparation

- ***Melt the butter in a large pot and sauté all the vegetables
except the tomatoes.***
- ***Pour in the chicken stock, add the tomatoes and tomato paste,
and simmer for about 10 minutes.***
- ***Add the rice, garlic and seasonings.***
- ***Simmer for approximately 20 minutes, stirring regularly.***
- ***Blend until smooth, then strain through a fine-mesh sieve.***
- ***Stir in the cream and fresh herbs. Adjust the seasoning to taste,
then serve with croutons or fresh bread.***