quick tomato soup with cheesy garlic dippers

Ingredients

400g can of cherry tomatoes

1 tbsp caster sugar

100ml vegetable stock

1 tsp Worcestershire sauce

2 tbsp mascarpone

FOR DIPPERS

Ciabatta rolls or other bread (halved)

1 garlic clove (halved)

125g grated cheese

Credit – bbc good food

Serves 2 | Prep Time: 10 mins | Cook Time: 20 mins

# Method

1. Put the tomatoes, sugar, stock and Worcestershire sauce in a medium pan with some salt and pepper.
2. Bring to a simmer and cook for 5-10 minutes.
3. Stir in the mascarpone and them blend until smooth either with a hand blender or in a food processer in batched and return to the pan to keep warm.
4. Heat the grill to high and toast the ciabatta or any bread you have chosen until golden.
5. Rub each slice with the garlic, sprinkle with some salt and then top with the grated cheese and grill until melted and the cheese is bubbling and golden.
6. Slice the bread into fingers and serve with the soup.
7. This soup can also be frozen if you have any left over or have made a larger batch.