

## Fresh Tomato Soup

### Ingredients/Zutaten

- 4 cups fresh tomatoes, chopped
- 2 cups broth
- 4 cloves garlic
- 1 large onion, sliced
- 2 tbsp butter
- 2 tbsp all-purpose flour
- 2 tbsp white sugar
- 1 tsp salt



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<b>Servings/Portionen</b>	2
<b>Cuisine/Küche</b>	Europe
<b>Total Time</b>	

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### Directions/Zubereitung

1. Combine tomatoes, broth, garlic, and onion in a stock pot over medium heat.
2. Bring to a boil, then let simmer gently for 20 minutes.
3. Remove from heat and run mixture through a food mill into a large bowl. Compost all remains in the food mill.
4. Melt butter over medium heat in the above stock pot.
5. Stir in flour to make a roux by cooking, whisk constantly until it turns medium brown.
6. Gradually stir in the tomato mixture.
7. Season with sugar and salt.