



## Tomato cream soup and greek yogurt

### Ingredients

400 g of Cirio Peeled Plum tomatoes 1 leek 1 bunch of basil 1  
tablespoon of SuperCirio tomato paste 100g of Greek yogurt Extra virgin  
olive oil Salt Sugar Marjoram

### Preparation

1. Wash and cut the leek.
2. Stir-fry the leek in a pot with a splash of olive oil and the basil.
3. Add the peeled plum tomatoes and cook for few minutes. Then cover with about double the volume of water.
4. Add a tablespoon of tomato paste and cook over a low heat for 25 minutes.
5. Add the salt and, if necessary, add some sugar to reduce the acidity.
6. Serve the meal warm in soup bowls, top with Greek yogurt, add a drizzle of marjoram and garnish with basil leaves.

