

# Tomato Soup

Sr.	Ingredients	Quantity
1	Tomatoes (roughly chopped)	1 Kg
2	Onion ( " )	1 no.
3	Garlic ( " )	4 pods
4	Ginger ( " )	1 inch
5	Beetroot ( " )	1 no.
6	Amla ( " )	3 no.
7	Carrot ( " )	2 no.
8	Potato ( " )	1 no.
9	Lemon Juice	2 Tbsp
10	Sugar	1 Tbsp
11	Salt	To Taste
12	Black Pepper	1 Tsp
13	Butter	2 Tbsp
14	Bay leaf	1 no.
15	Water	500 ml

Method :-

- 1) Take a Pan (Soup Pan)
- 2) Add butter
- 3) Let it melt
- 4) Add bay leaf, onion, ginger, garlic, carrot. Let it cook for 4 minutes
- 5) Add Potatoes, amla, beetroot. Let it cook for 2 minutes
- 6) Add Tomatoes, Salt, Cook for 5 minutes on medium-heat.
- 7) Add water (Cook for 5 whistles)
- 8) Let it cool.
- 9) Grind the mixture. Strain the mixture
- 10) Take a Pan, add mixture, ~~Boil~~ add black pepper, Sugar and Lemon Juice.
- 11) Let it boil
- 12) serve hot