

# Kerala Tomato Soup

Soups are versatile starters, providing warmth in winter or refreshing chilled first courses in summer. Unlike the canned variety, which I think of as a great culinary tragedy, good and spicy home-made tomato soup is very difficult to beat. This recipe is a delicious blend of tomatoes with cardamoms and coriander - a great beginning for many an Indian meal.

SERVES 6

PREPARATION TIME: 35 MINUTES

COOKING TIME: ABOUT 15 MINUTES

55g (2oz) butter  
225g (8oz) onions, roughly chopped  
1 green chilli, seeded and finely chopped  
6 green cardamoms  
1 teaspoon ground coriander  
5cm (2in) fresh root ginger, peeled and roughly chopped  
2 garlic cloves, roughly chopped  
900g (2lb) tomatoes, quartered  
1.2 litres (2 pints) Chicken Stock (see page 170)  
1 teaspoon sugar  
salt  
1 tablespoon chopped fresh coriander leaves  
10 curry leaves

- ◆ Melt the butter in a saucepan. Add the onions, green chilli and cardamoms, and cook for 3 minutes, stirring well.
- ◆ Stir in the ground coriander, ginger and garlic, then add the tomatoes and cook gently until they are soft. Pour in the stock and bring to the boil, reduce the heat and simmer for 10 minutes.
- ◆ Process the soup in a blender until smooth. Add the sugar and salt to taste. Reheat the soup, if necessary, before stirring in the chopped coriander leaves and curry leaves. Serve immediately.