

## Tummassarson's Peach Soup



4 onions  
2 cloves garlic  
6 tsp. curry  
¼ small Asian red chilli  
Olive oil

2 cans peeled tomatoes (1 kg)  
2 cans peaches (1 kg)  
1 l chicken stock  
2 tbsp. cream

½ spring cabbage  
5 carrots  
6 sticks leaf celery

### Serving tips

Serve with prawns, grated spring cabbage, carrots, leaf celery and wholemeal bread. The soup tastes best if made several hours in advance of serving.

### Alternative ingredients

You can serve the soup with other finely sliced vegetables, such as Chinese cabbage.

Dice the onions and garlic. Heat the curry in a little olive oil and add the onions, garlic and chilli without the pips. Add the peeled tomatoes, peaches, chicken stock and cream. Boil for approx. 10 min., purée and season with salt and pepper.

Cut the spring cabbage, carrots and leaf celery into fine narrow strips.