

## Late Bloomers Tomato, Orange and Coriander Soup

My friend A. first introduced me to this lovely mixture of tomato, orange juice and coriander

Serves 4

### Ingredients

1 kg tomatoes  
1 L orange juice  
1 lemon (zest and juice)  
fresh coriander  
1 fresh chilli  
salt + pepper  
sugar  
1 TS red wine vinegar (or more)

for serving:

black olives (diced)  
basil pesto

### Method

Wash tomatoes and coriander and put them in food processor together with the deseeded chilli

Pour the mixture in a medium pot

Add salt, pepper, sugar and vinegar

Let it come to a boil and cook it for 1 hour

Add zest and juice of a lemon and boil for another 5 minutes

Taste and adjust if necessary

Serve with diced black olives, basil pesto and bread

### Tip

I prepare this soup a day ahead and let it soak up all the wonderful aromas

This soup can be eaten cold or warm

I am really fond of cilantro but you might want to go a little bit easy on it

