



Tomato Cream Soup with Pesto

160g	HACO Tomato Cream Soup powder
2l	water
60g	sweet basil
30g	pine nuts
4	cloves garlic, peeled
2tblsp	grated parmesan cheese
100ml	olive oil
	salt and pepper to taste
	1 baguette, sliced

- Blend **HACO Tomato Cream Soup powder** into cold or lukewarm water while stirring well with a whisk. Bring to boil, stirring constantly. Reduce heat and simmer for 3-5 minutes, stirring occasionally.
- Place all ingredients in the blender and process to a paste. Alternatively, pound with a mortar and pestle, adding the oil only at the end.
- Bring the HACO tomato cream soup to a boil. Serve, drizzled with the pesto.