

### INGREDIENTS

- 1.5 kg Roma tomatoes
- 3 Garlic cloves
- 3 tbs Olive oil
- 2 tbs Balsamic vinegar
- 1 tsp Sugar
- Pepper and salt to taste
- 12 Mini Bocconcini
- 12 basil leaves



### PREPARATION

Heat the speed oven on surround setting 200 C / 400 degrees F.

Cut the tomatoes in halves and smash the garlic. Spread on glass tray and sprinkle with olive oil, salt, pepper, Balsamic and sugar.

Roast for 25 minutes.

Puree the tomatoes in a blender and put in an oven proof dish.

Add 500mL stock and heat soup in microwave mode. Press the 5<sup>th</sup> bar on M Touch series and 900W on microwave.

Put Bocconcini and fresh basil leaves on a toothpick and place in the bowl on top for presentation. Drizzle a little olive oil on top. Serve with bread.