

Homemade Tomato Soup

Classic creamy homemade tomato soup recipe with fresh tomatoes, perfect for cold days. Easy 35-minute recipe with tips for vegan and keto variations.

10 min

PREP

25 min

COOK

35 min

TOTAL

4

SERVINGS

Easy

DIFFICULTY

Ingredients

- 1 tbsp butter
- 2 tbsp olive oil
- 6 tomato
- 1 cup heavy cream
- 1 tbsp flour
- 1 tbsp tomato paste
- 4 cup water
- 1 tsp salt
- 1 tsp black pepper
- 1 cup basil

Instructions

1 Make the roux

Heat a large saucepan over medium heat (160°C/320°F). Add 1 tablespoon of butter and let it melt completely. Whisk in 2 tablespoons of flour and cook, whisking constantly, for 2-3 minutes until the mixture turns golden brown and smells nutty.

2 Add 6 chopped fresh tomatoes to the roux and stir to combine. Cook for 5 minutes, stirring occasionally, until the tomatoes start to break down and release their juices.

3 Stir in 1 tablespoon of tomato paste, 1 teaspoon of salt, and 1 teaspoon of black pepper. Cook for another 5 minutes, stirring frequently, until the tomatoes are completely softened and the mixture is thick.

4 **Add liquid and simmer**

Gradually whisk in 4 cups of warm broth, adding it slowly to prevent lumps from forming. Bring the mixture to a gentle simmer and cook for 10 minutes, stirring occasionally.

5 **Blend the soup**

Remove the saucepan from heat and let cool for 5 minutes. Use an immersion blender to puree the soup until completely smooth, about 2-3 minutes. Alternatively, transfer to a regular blender in batches and blend until smooth.

6 **Finish with cream**

Return the soup to low heat. In a small bowl, whisk together 1 cup of heavy cream with 2 tablespoons of the hot soup to temper the cream. Slowly stir this mixture back into the soup.

7 Heat the soup gently for 2-3 minutes until warmed through, stirring constantly. Taste and adjust seasoning with additional salt and pepper as needed.

8 **Serve**

Ladle the hot soup into bowls and serve immediately. Garnish with fresh herbs or a swirl of cream if desired.

Tips

Use a combination of fresh tomatoes and tomato paste for the most intense tomato flavor - the paste acts as a flavor concentrate.

If your soup tastes too acidic, add a pinch of sugar, some grated carrot, or a small pat of butter to balance the flavors naturally.

Always blend the soup when it's warm but not boiling hot to prevent splattering and achieve the smoothest possible texture.

For the richest flavor, let the tomatoes cook down for the full 10 minutes to concentrate their natural sugars and reduce excess moisture.

Temper your cream by mixing it with a ladle of hot soup before adding it to the pot - this prevents curdling and ensures a silky finish.

Make a proper roux by cooking the butter and flour together until fragrant and golden - this eliminates any raw flour taste.

Taste and adjust seasoning after blending, as the flavors will have melded and may need a final balance of salt and pepper.

For make-ahead convenience, prepare the soup without cream and add it when reheating to maintain the best texture.

