

The Inside Out

PR NEWswire

PRNewswire
a CISION company

Warm up for Winter with RED GOLD FROM EUROPE. EXCELLENCE

Tokyo - 12 January 2024. Your new favourite tomato soup recipe made with **Eu**

NAPLES, Italy, Jan. 12, 2024 /PRNewswire/ -- In winter, when a steaming bowl of tomato soup is just what you want, fresh tomatoes are not in season, you can still make this easy soup thanks to one special ingredient: **canned tomatoes**.

RedGoldFromEurope
The Art Of Perfection. Preserved For Your Table.



Our tomatoes are picked at their peak of ripeness, full of Mediterranean sunshine and utterly delicious. But while many higher level of **lycopene – a protective antioxidant** - when canned than when raw.

This easy soup recipe combines organic canned tomatoes with a classic base of sautéed vegetables to create layers of flavor in every bowl of soup.

Easy Tomato Soup: Serves: 6-8



1 large yellow or white onion, roughly chopped

3 large carrots, peeled and roughly chopped

2 celery sticks, roughly chopped

70ml extra-virgin olive oil, plus more to serve

1 1/2 tbsp salt

2 tbsp tomato paste

2 X 400g cans whole peeled tomatoes in juice, undrained

600ml water

1/2 tsp granulated sugar

1 tsp ground black pepper

pinch of chilli flakes (optional)

fresh basil, to serve (optional)

Directions:

1. In a food processor, pulse the onion, carrot and celery until a coarse paste forms.
2. Heat the oil in a large saucepan over medium high heat until hot; add the vegetable paste mixture and the salt. Cook, minutes.
3. Reduce the heat to medium. Add the tomato paste and cook, stirring for 2 minutes.
4. Stir in the canned tomatoes and water. Bring to a simmer and cook for 10 minutes or until the tomatoes start to break down.
5. Add the black pepper, sugar and chilli flakes (if using), and stir well, using a wooden spoon to crush the tomatoes. Cook for 5 minutes. Adjust seasoning.
6. Transfer the tomato mixture to a blender and process until smooth. (Or process in the pan using a stick blender.)



Enjoy. It's from Europe:

Discover more:

<https://www.redgoldfromeurope.jp/>



Photo - https://mma.prnewswire.com/media/2186813/VISUAL_ASIA.jpg

Photo - https://mma.prnewswire.com/media/2186815/Footer_JP.jpg

 View original content:<https://www.prnewswire.com/apac/news-releases/warm-up-for-winter-with-red-gold-from-eu>

SOURCE Red Gold from Europe

[Back](#) | [Next story: Automation Anywhere Launches New Benchmarking Services to Help Companies Maximize the Bus](#)

 **SHARE**    

THE INSIDE OUT

The Inside Out is a fast-growing media site with deep World, Vietnam, Politics, Business and other industry verticals. If you want to share your story, publish a press release or just want to ask something, contact us via editor@insideout.vn

EDITOR'S PICKS

Result of the auction of 2.25 per cent DGB 2026, 2.25 per cent DGI 2033 and 0.10 per cent DGBi 2034
June 19, 2024

[Latest] Global Gym Equipment Market Size/Share by 2033  **World**
USD 27,420.9 Million by 2033 at a 4.8% CAGR:  **10.00 m**