

SPICE OF THE MONTH CLUB:  
LAVENDER

# TOMATO SOUP WITH LAVENDER



SERVINGS: 2  
TOTAL TIME: 25 MINS

## INGREDIENTS

- 1 tablespoon olive oil
- 1 medium sized onion
- 1 clove garlic
- 1 tablespoon dried lavender
- 3 tablespoon bunches fresh sage or 1 tablespoon dried sage
- 2 teaspoon Harissa paste
- 5 oz vegetable stock
- 3 big tomatoes, chopped
- 1 teaspoon sugar
- salt
- pepper

## DIRECTIONS

1. In a pot, heat the olive oil and add chopped onion and garlic in it.
2. Separate the lavender leaves, chop them and then add them to the pot together with one half of lavender flowers.
3. Add chopped sage leaves or dried sage to the pot.
4. Add one teaspoon of Harissa paste, tomatoes and vegetable stock.
5. Add sugar, a pinch of salt and pepper, cover with the lid, and let boil for about 15 min.
6. Add the rest of Harissa paste, lavender flowers, and season to taste.
7. Blend to preferred texture.