

HOW TO MAKE TOMATO SOUP

Ingredients

7dl tomato juice
some flour and oil
a spoonful of sugar and salt
some celery leaves and some pasta

Heat **some** oil and flour in a pot until the flour gets light brown.



Pour some tomato juice (7 dl) into the thickening.



Stir the soup until it is even.

Heat the soup.

Put a spoonful of sugar and some salt in it.



Flavour the soup with some celery leaves.



Cook the soup for for ten minutes.

Don't stop stirring.

Put **some pasta** into the hot soup and cook until it gets soft.

Serve it in soup plates.