

Potato, tomato and saffron soup.

8	Medium potatoes almost any variety
8	medium ripe full flavoured tomatoes
1	Onion
2	Cloves garlic
pinch	Strands of saffron
	Salt to taste
	Fresh cracked pepper
1T	Olive/vegetable oil

Gentle fry rough chopped onions, garlic and pepper in oil without colouring approx 10 minutes on low heat.

Chop tomatoes roughly, turn heat up to full and toss tomatoes, let them sit for 20 seconds the stir. Repeat 4-5 times until tomatoes start to soften and break down.

Add saffron, turn heat down to ½ and continue to simmer for 5 minutes.

Add rough chopped potatoes with or without skin.

Cover with water and bring to the boil, chicken or vegetable stock would be great.

Once boiling turn down to low, skim top of soup and cook until potatoes are done.

Once potatoes are cooked turn off and let cool slightly.

Mash with potato masher and serve slightly lumpy.

Salt to taste.

Always best the next day.

As usual your favourite chunk of bread is great with any soup.