Tomato soup with hard cheese DŽIUGAS®



Ingredients

splash	of olive oil
30 g	of butter
1	large onion
2 cloves	of garlic
1 tablespoon	of flour
300 ml	of chicken broth
850 g	canned peeled tomatoes
1/2 teaspoon	of sugar
pinch	of fresh thyme
according to taste	salt, pepper, fresh basil
30 g	of cheese DŽIUGAS

Preparation

Put the olive oil and butter into a pot. Once the butter has melted, add the fine inions and garlic and fry until they soften. Then add flour and stir. Pour in the broth, tomatoes, sugar, seasoning and simmer for

40 minutes in an open pot.

Blend the cooked soup with an electric blender, serve with basil leaves and cheese DŽIUGAS® shavings.