

Recipe

Tomato Soup

By

Bhaktivedanta Hospital – Diet department



Ingredients

Chopped tomatoes: 6

Sugar: 2 tsp

Salt: to taste

Moong dal: 1 cup

Cornflour: 2 tsp

Powdered pepper: 1 tsp

Preparation

Pressure cook the dal, tomatoes. Blend, strain and keep aside. Make a paste with Cornflour and water. Add this and powdered pepper, sugar and salt to the soup. Bring it to a boil and simmer for about 2 minutes. Serve hot garnish with fresh cream (optional) or fried bread cubes (optional).

Serves

8 persons

For further details please contact

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Hare Rama Hare Rama Rama Rama Hare Hare**