

# TOMATO SOUP WITH HARD CHEESE DŽIUGAS®



## Ingredientai

|                    |                           |
|--------------------|---------------------------|
| 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 onions 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.