

Roasted Tomato Soup

Fall is upon us which means it's almost soup season! We LOVE this recipe and have been making it for years. It's a great recipe to make in multiple batches to then freeze in quart containers for winter. It pairs best with the Lolati 2019 Primitivo.



Ingredients

Makes 4-6 Servings
1 hr 10 min

2 ½ pounds fresh tomatoes (mix of fresh heirlooms, cherry, vine and plum tomatoes)
6 cloves garlic, peeled
2 small yellow onions, sliced
½ cup extra-virgin olive oil
1 quart chicken stock
2 bay leaves
4 tbsp butter
salt and pepper to taste
Vine cherry tomatoes for garnish, optional
¾ cup heavy cream, optional
½ cup chopped fresh basil leaves, optional

Procedure

Step 1

Preheat oven to 450° F

Step 2

Wash, core, and cut the tomatoes into halves. Spread the tomatoes, garlic cloves, and onions onto a baking tray. If using vine cherry tomatoes for garnish, add them as well, leaving them whole and on the vine. Drizzle with 1/2 cup of olive oil and season with salt and pepper. Roast for 20 to 30 minutes, or until caramelized.

Step 3

Remove roasted tomatoes, garlic, and onion from the oven and transfer to a large stock pot (set aside the roasted vine tomatoes for later). Add 3/4 of the chicken stock, bay leaves, and butter. Bring to a boil, reduce heat and simmer for 15 to 20 minutes or until liquid has reduced by a third.

Step 4

Wash and dry basil leaves, if using, and add to the pot. Remove the bay leaves before using an immersion blender to puree the soup until smooth. Return soup to low heat, add cream and adjust consistency with remaining chicken stock, if necessary. Season to taste with salt and freshly ground black pepper. Garnish in bowl with 3 or 4 roasted vine cherry tomatoes and a splash of heavy cream.