

The Ultimate Tomato Bisque



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Recipe by: Laura Vitale

Serves 6

Prep Time: 15 minutes

Cook Time: 1 hours 0 minutes

Ingredients

- 1lb of Vine Ripe Tomatoes, halved or quartered depending on the size
- 1/2 if a Red Onion, thickly sliced
- 4 Cloves of Garlic, smashed and peeled
- Olive Oil
- Drizzle of Balsamic Vinegar
- Salt to taste

For the remaining soup:

- 2 Tbsp of Olive Oil
- 1 Yellow Onion, diced
- 2 Large Carrots (or 3 medium ones) peeled and cut into large pieces
- 2 Stalks of Celery, cut into large pieces
- 1 Large Russet Potatoes, or 2 small ones
- 28 oz can or San Marzano Or Plum Tomatoes
- 4 cups of Chicken or Veggie Stock
- 1 Tbsp of Italian Seasoning
- Salt and Pepper to taste
- 1 cup of Heavy Cream

1) Preheat your oven to 400 degrees. Line a baking sheet (a small one that fits your ingredients snug so they don't burn) with parchment paper and toss together the tomatoes, red onion, garlic, basil, a bit of olive oil, balsamic and some salt, roast for about 30-40 minutes or until deeply roasted, meanwhile continue building the soup.

2) In a dutch oven, saute the onions, carrots and celery with a pinch of salt for about 5 minutes, then add in the canned tomatoes, potato, stock, seasoning and basil, bring to boil, lower the heat to medium low and simmer for about 40 minutes or until the veggies are tender.

3) Add the roasted tomato mixture, take it off the heat, pure with an immersion blender, add the cream, adjust the seasoning to taste and simmer an additional 10 minutes before serving.

