

Roasted Tomato Soup

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Recipe source: [Tyler Florence](#) via [Food Network](#)



INGREDIENTS:

- 2 1/2 pounds fresh tomatoes (mix of fresh heirlooms, cherry, vine, and plum tomatoes)
- 6 cloves garlic, peeled
- 2 small yellow onions, sliced
- Optional garnish: Vine cherry tomatoes
- 1/2 cup extra-virgin olive oil
- Salt and freshly ground black pepper
- 1 quart chicken stock
- 2 bay leaves
- 4 tablespoons butter
- 1/2 cup chopped fresh basil leaves, optional
- ½ cup whole milk (or cream or another type of dairy to your taste)

DIRECTIONS:

- Preheat oven to 450 degrees F.
- 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 15-25 minutes, or until caramelized. Watch carefully and turn on the ventilation – using olive oil at such a high temperature means it will get smoky.
- Remove roasted tomatoes, garlic and onion from the oven and transfer to a large stock pot. (Set aside the roasted vine tomatoes for later, if using as garnish.)
- 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.
- Wash and dry basil leaves, if using, and add to the pot.

- Use an immersion blender to puree the soup until smooth.
- Return soup to low heat, add milk and adjust consistency with remaining chicken stock, if necessary.
- Season to taste with salt and freshly ground black pepper.
- Optional garnishes: 3 or 4 roasted vine cherry tomatoes per bowl and/or a splash of heavy cream