

Roasted Heirloom Tomato Soup with Goat Cheese and Basil Cream



This recipe was demonstrated for CUESA's Market to Table program on September 15, 2012.

This particular soup is best during the summer and early fall when heirloom tomatoes are at their peak. In the off-season, feel free to use tomatoes you may have frozen, or canned whole tomatoes.

Serves 4

INGREDIENTS

Soup

3 pounds tomatoes, washed, cored, and cut into 2-inch pieces

4 cloves garlic, peeled and halved

1 onion, peeled and cut into eighths

¼ cup olive oil

Kosher salt and freshly ground black pepper, to taste

2 tablespoons chiffonade of basil, for garnish

Goat Cheese and Basil Cream

4 ounces goat cheese

6 medium-sized basil leaves, chopped

¼ cup half-and-half or heavy cream

PREPARATION

1. To prepare the soup, preheat oven to 375°F. In a roasting pan, place the tomatoes, garlic cloves, and onion.
2. Drizzle with olive oil. Place the roasting pan in the oven, uncovered, and roast for 40 to 45 minutes. Remove it from the oven and allow it to cool slightly. Place the contents of the roasting pan in a medium saucepan and purée the mixture with a hand blender until smooth (or purée in a bar blender in small batches). Strain the mixture into a clean saucepan. Place the tomato purée over medium heat. Season with salt and pepper.
3. To prepare the goat cheese and basil cream, in a food processor, blend the goat cheese and chopped basil; add the cream until the desired consistency is reached.
4. To serve, ladle the soup into bowls, garnish with a dollop of the cream, and sprinkle with the chiffonade of basil.

Ingredients:

Basil

Tomatoes

Goat cheese

Source:

Source:

Charlie Vollmar, Epicurean Exchange

Source URL: <https://cuesa.org/recipe/roasted-heirloom-tomato-soup-goat-cheese-and-basil-cream>