

Roasted tomato soupe

A Light French Cuisine,

Cook Time

15 min

Total Time

30 min

Prep Time

15 min

Ingredients

1. *4 large whole tomatoes
2. *2 teaspoons butter
3. *1 teaspoon basil (optional)
4. *2 ½ cups milk
5. *½ cup cream or half & half
6. *Salt and fresh ground pepper to taste

Optional Garnishes

1. *Parsley
2. *Crackers
3. *Fresh Basil
4. *Fresh chives
5. *Grated Cheese

Instructions

1. Place tomatoes in a double boiler and steam until skin is wrinkled. Cool slightly
2. Remove skin from tomatoes once cooled enough to handle
3. Mix diced tomatoes, milk, butter and basil. Cook on low for 3 minutes or until butter is melted.
4. Add cream, salt and pepper.
5. Serve hot or refrigerate a couple of hours until chilled. Top with your favorite garnish