

Roasted Tomato Soup, Basil Oil, Tomato Tartar + Grilled Ciabatta Crostini

Serves 10

INGREDIENTS

For the Soup:

2 ½ lbs fresh tomatoes
28 oz canned tomatoes
6 cloves garlic, peeled
2 small yellow onions, sliced
½ cup extra-virgin olive oil
5 cups vegetable stock
4 tbsp butter
½ cup chopped fresh basil leaves
¾ cup heavy cream
Salt and freshly ground black pepper
Pea shoots for garnish

For the Basil Oil: Yield 1/2 cup

½ bunch fresh basil leaves
1 small garlic clove, crushed
½ cup vegetable oil

For the Tomato Tartar:

2 roma tomatoes
1 tsp. finely minced red onion
½ clove of garlic, rasped
1 tbsp. finely chopped basil
½ tsp. tomato vinegar
½ tsp white wine vinegar
kosher salt & freshly ground pepper
to taste

Ciabatta Crostini:

2 garlic cloves, crushed
2 tbsp extra virgin olive oil
1 tbsp butter
1/2 baguette ciabatta bread, sliced
on bias
salt + pepper
1 tbsp chopped fresh thyme

METHOD

For the Soup

Preheat oven to 450F. Wash, core and cut the tomatoes into halves. Spread the tomatoes, garlic cloves and onions onto a sheet pan lined with parchment. Drizzle with 1/2 cup of olive oil and season with salt and pepper. Roast for 20 to 30 minutes, or until caramelized. Remove roasted tomatoes, garlic and onion from the oven and transfer to a large stock pot. Add 3/4 of the vegetable stock, the canned tomatoes, and butter. Season well with salt, and pepper. 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, and add to the pot. Use an immersion blender to puree the soup until smooth. Return soup to low heat, add cream and adjust consistency with remaining vegetable stock, if necessary. Season to taste with salt, and freshly ground black pepper.

For the Basil Oil:

Blend the fresh herb with the oil and garlic, season and line a small strainer with several layers of cheesecloth, and strain before using.

For the Tomato Tartar:

1. Bring a pot of water to a rolling boil. Next, cut out the stem end of each tomato with a paring knife. Then score an X just through the skin on the top of each tomato. With the water boiling and the tomato skins scored, fill a large bowl with ice water.
2. Now lower the tomatoes into the boiling water and keep them in there just until the skins start to show signs of lifting and buckling right around the score marks. This usually takes about 30 seconds. Then transfer them immediately to the ice bath.
3. Cut the peeled tomatoes into quarters, lengthwise, and scrape out the seeds and loose flesh. Finely dice the tomato. Combine tomatoes, red onion, garlic, herbs and vinegar. Season with salt and pepper to taste.

For the Ciabatta Crostini:

Preheat grill pan on stovetop. Heat garlic, and oil over low heat, and melt butter into the oil. Slice ciabatta on a bias, and place on a sheet pan lined with parchment. Brush crostini with warm oil mixture, and season with salt and pepper. Place crostini on preheated grill, and grill both side until nice grill marks are achieved. Once grilled on both sides, remove from grill and sprinkle with chopped fresh thyme.



CLASS RECIPE