

r o a s t e d t o m a t o s o u p

Equipment:

a large ceramic oven dish, large saucepan, chopping board, knives, measuring spoons, scales, wooden spoon, bamix (or food processor), salad spinner

Ingredients:

1½ kgs ripe tomatoes; assorted sizes & colours
1 fresh red chilli
4 garlic cloves
olive oil
salt & pepper
1 large red onion
2 TBLSPNS balsamic vinegar
10-15 basil leaves

method:

Turn oven on to 220oC.

Cut the large tomatoes in ¼ and leave the smaller ones whole. Put them all in the baking dishes.

Roughly crush the garlic, chop chilli (and deseed if desired) and add to tomatoes. Drizzle with a good glug of olive oil and season with salt and pepper. Toss everything then put in the top shelf of ovens for 15-20 minutes.

In the large saucepan over a high heat, tip in a good glug of olive oil. Peel and roughly chop onion and add to the pan with a good pinch of salt. Turn heat to medium, and leave onions to soften, stirring occasionally.

Stir in the balsamic vinegar, and let it cook away and reduce down.

Take the tray of tomatoes out of the oven and carefully add to the saucepan, juice and all. Stir.

Add most of the basil leaves. Using the bamix, puree the soup until it is smooth. Taste and add seasoning if needed.

Ladle into serving dishes, sprinkle with the remaining (torn) basil leaves, and serve.