



---

Posted on 17 September 2012  
*by ewfood*

# Tomato Soup

## Ingredients

3 lb. ripe tomatoes, quartered  
a generous glug of olive oil for roasting  
salt & pepper  
1 oz. butter  
½ tsp. chili flakes or chili powder (optional)  
2 onions, finely chopped  
5 cloves garlic, minced  
32 fl oz. vegetable stock  
1 tin chopped tomatoes  
12 oz. fresh basil  
2 oz. fresh thyme

## Cooks Note

Preheat the oven to 220C; in a bowl mix the tomatoes with salt, pepper and a generous glug of olive oil; spread evenly on a baking tray and bake for 40 minutes; while the tomatoes are baking melt the butter with some olive oil; sauté the onion, garlic and chili flakes (if using) until the onions have browned; Add the can of tomatoes, herbs, vegetable stock and the roasted tomatoes; bring to boil and reduce to a simmer; Simmer for 40minutes; Puree the soup and season to taste; serve hot.

---