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Roasted Eggplant Soup

Ingredients

3 tomatoes, halved
1.5lb. eggplant, halved lengthwise
1 onion, halved
6 garlic cloves, peeled
1 fl oz. olive oil
0.5oz. chopped fresh thyme
32fl oz. vegetable stock
3 oz. crumbled goat or feta cheese

Preparation

- 1 Preheat the oven to 200°C
- 2 Place tomatoes, eggplant onion and garlic on a large baking sheet and drizzle with the olive oil
- 3 Roast the vegetables for about 45 minutes, until they begin to caramelize
- 4 Remove from oven and scoop eggplant from skin into heavy large saucepan
- 5 Slide peel off of tomato slices and add to the saucepan, add onion, garlic and thyme to same saucepan
- 6 Add the vegetable stock and bring to boil
- 7 Reduce to a simmer and cook for about 45 minutes
- 8 Cool slightly and pureé the soup in a blender until smooth
- 9 Return the soup to the saucepan, bring to a simmer, thinning with more stock, if too thick
- 10 Season soup with salt and pepper to taste
- 11 Serve sprinkled with the cheese

Cooks Note

Makes 4 servings
