

Posted on 17 September 2012

by ewfood

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 carmelize
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