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Posted on 17 September 2012  
*by ewfood*

## Roasted Tomato Soup



## Ingredients

Olive oil  
10 cherry tomatoes  
1 tin diced tomatoes  
salt and pepper for seasoning  
1 carrot, diced  
1 onion, diced  
2 cloves garlic, diced  
1tsp. dried basil  
16fl oz. vegetable stock  
4oz. sour cream  
1fl oz. red wine

## Preparation

- 1 Preheat the oven to 240°C and strain the water from the tinned tomatoes reserving it for later. Place the tinned tomatoes and cherry tomatoes on a baking sheet and drizzle generously with olive oil
- 2 season well and bake, stirring occasionally, for 40 minutes, until the tomatoes begin to caramelize
- 3 Sauté the diced carrots and a diced onion in some olive oil until soft, then add the garlic and dried basil. Once the carrots have softened considerably, add the reserved tomato juice and vegetable stock and bring them to a simmer, add the tomatoes to the pot and simmer for a couple of minutes, then puree as much as possible.
- 4 Add the sour cream and wine and finally, salt and pepper to taste.

## Cooks Note

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