

Roasted Tomato Soup with Summer Herbs (07.07.10)

Tomatoes are at their best in the summer and this is a great soup for summer evenings.

Ingredients

(about 8 servings)

- 2 kg.(4 lbs) Ripe Tomatoes
- Olive Oil
- 4/6 Cloves Garlic
- 2 Onions
- 100mls. Tomato Passata
- Tablespoon Thyme leaves
- 575mls (1 pint) Water
- Salt and Pepper
- 1 cup fresh herbs, coarsely chopped (Basil, Parsley, Chives)

Method

Chop the tomatoes in halves, toss them in a little olive oil and roast them in a hot oven until browning at the edges. Peel the garlic, chop roughly and add this with the thyme to the tomatoes 5 minutes into the cooking.

Chop the onion and cook it in a little olive oil until soft. Transfer both the onions and tomatoes garlic and thyme to a large pot (discarding the herb stalks) and add the passata and water.

Bring to the boil and simmer for 15 minutes. Blend to get a smooth puree then sieve to get the skins out. Taste and season well.

Stir the herbs into each bowl as you serve.