



Vine Ripe Tomato Basil Soup

Thick, creamy tomato soup with the addition of fresh vegetables and herbs.

Yield: Approx. 12 quarts

Ingredients

- ¼ cup Extra virgin olive oil
- 2 oz. Unsalted butter
- 3 cups Onion, diced ¼"
- 2 cups Carrot, minced
- ¼ cup Garlic, minced
- 1 cup Bontá Fancy Tomato Paste
- ¾ tsp. Cayenne pepper
- 1 tsp. Fennel, ground
- 2 each Bay leaves
- 3 - #10 cans Bella Rossa Diced Tomatoes in Juice
- 3 cups Vegetable stock
- ¾ tsp. Sea salt
- 2 cups Heavy cream
- ½ cup Fresh basil, chiffonade

Directions

1. In a large soup pot, heat olive oil and butter over medium-high heat. Add onion, carrot and garlic; sauté until onion is transparent.
2. Add Bontá Fancy Tomato Paste, cayenne pepper, fennel and bay Leaf. Stir occasionally until Bontá Fancy Tomato Paste is lightly caramelized, about 3-4 minutes.
3. Add Bella Rossa Diced Tomatoes in Juice, vegetable stock and sea salt. Bring to a boil, reduce heat and simmer for 25 minutes.
4. Whisk in heavy cream and fresh basil, simmer an additional 5 minutes. Adjust seasoning as needed. Remove from heat; keep hot for service.

Suggested Soup Garnishes: Shaves of aged provolone cheese, char-grilled baguette slices, fresh basil sprig.