

# Ultimate Tomato Bisque



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Recipe by: Laura Vitale

Serves 4 to 6

**Prep Time: 15 minutes**

**Cook Time: 45 minutes**

## Ingredients

- 2lb of Ripe Tomatoes, chopped
- 1 Tbsp of Balsamic Vinegar
- 2 Tbsp of Olive Oil, divided
- 2 Tbsp of Unsalted Butter
- 1 Small Onion, chopped
- 3 Cloves of Garlic, minced
- 2 Stalks of Celery, chopped
- Few Sprigs of Fresh Thyme
- 1 Large Potato
- 5 cups of Chicken or Veggie Stock
- 3/4 cup of Heavy Cream
- Salt and Pepper to taste
- Fresh Basil
- Sliced Baguette
- Freshly Grated Parm

1) Preheat your oven to 425 degrees, in a small roasting pan, add the tomatoes, balsamic, one tablespoon of olive oil, salt and pepper and roast for about 20-25 minutes or until caramelized and roasted, meanwhile start the base.

2) In a Dutch oven, add the remaining oil, and butter, along with onions, garlic and celery along with a pinch of salt and sauté over medium heat for about 7-10 minutes until softened.

3) Add the stock, potato, thyme and Italian seasoning, cook over medium low for about 15 minutes or until the tomatoes are ready and potato is tender, add the tomatoes to the soup base, simmer for 10 minutes.

4) Puree the mixture until smooth (discard the sprigs of thyme before you puree) add it back to the same pot, add the cream and some basil,, keep it warm over low heat, adjust the seasoning to taste and in the meantime, make the parm croutons.

5) Add the slices of baguette to a parchment paper lined baking sheet, drizzle both sides with some olive oil then pop in the oven for about 5 minutes or until lightly golden, then take them out, rub each one with a clove of garlic, top them with some parm and pop them back in for a few minutes or until deeply golden brown and cheese is melted.

6) Serve the soup with a few giant &quot;parm croutons&quot; and enjoy!

