

Roast Tomato & Basil Soup with Crispy Cheesy Croutons

Soup Ingredients:

- 1.5kgs ripe Roma tomatoes, quartered
- 8 garlic cloves, unpeeled
- 2 large onions, peeled and cut into 8 wedge
- 1 tbs dried oregano,
- 4 tbs olive oil
- 4 cup chicken or vegetable stock
- 3 tbs tomato paste
- 1 cup basil leaves, tightly packed
- 2 tsp sugar
- Salt & Pepper

Croutons Ingredients:

- 6 slices of bread, cut into 2cm cubes
- 2 tbs olive oil
- 1 tsp dried oregano
- ¼ cup grated parmesan
- Salt & Pepper

Croutons Method:

1. Preheat oven to 200 degrees Celsius
2. In a mixing bowl, add the bread, oregano, parmesan, oil and a pinch of salt & pepper. Toss to combine.
3. Spread out on a lined baking tray and bake in the oven for 10-15 minutes or until bread is crispy.

Soup Method:

1. Preheat oven to 200 degrees Celsius
2. In a large roasting dish, add the quartered tomatoes, unpeeled garlic gloves and onion wedges. Sprinkle with oregano, season with salt and pepper and drizzle with olive oil. Mix to coat
3. Roast in the oven for approx. 30 minutes or until the tomatoes and onion are soft and get some good colour on them. When cooled, slightly squeeze the roasted garlic out of the skin. Discard the skin
4. In a large pot, add the tomato paste and stir for 1 minute or until fragrant
5. Add the stock and stir to combine with the tomato paste. Bring to the boil and then add the roasted tomato, onion and garlic mixture. Simmer for 5 minutes and then turn off the heat
6. Add the basil and sugar
7. Blitz with a stick blender until smooth
8. Season to taste, add some extra basil leaves on top and serve with cheesy croutons

