



JERNEJ KITCHEN

ROASTED TOMATO SOUP

Roasted Tomato Soup is a quick and simple recipe for a homemade, thick, hearty summer soup. It's dairy-free, vegan, and super delicious.

SERVES	4	PEOPLE
PREPARATION:	5	MINUTES
ROAST:	30	MINUTES
TOTAL TIME:	40	MINUTES

ROASTED TOMATO SOUP

900 g (2 pounds) tomatoes

4 garlic cloves

1 tbsp sugar

1 tbsp balsamic or Sherry vinegar

1 slice stale bread or 1 tbsp
breadcrumbs

4 tbsp olive oil

500 ml (2 cups) water or vegetable
broth

4 basil leaves

TOOLS AND EQUIPEMENT

baking dish

parchment paper

kitchen knife

blender or immersion blender

PREPARATION

Place a rack in the middle of the oven and preheat it to 210 °C / 410 °F.

ROAST THE TOMATOES

Clean the tomatoes and pat dry using a paper towel. Cut the large tomatoes in half and place them in a baking dish. Add the garlic, sugar, vinegar, bread cut into cubes (or breadcrumbs), and olive oil. Season with salt and pepper, and toss to combine. Place in the preheated oven to roast for 30 - 35 minutes at 210 °C / 410 °F or until the tomatoes are juicy and bursting.

SERVE

Transfer the roasted tomatoes and other ingredients to a blender (or use an immersion blender). Add the water or vegetable broth. Blend into a thick, smooth soup and serve

Sponsored immediately.