

Roasted Tomato Soup

Cook: 25 minutes



Step 1.

Preheat Wolf oven to 190 degrees, once preheated, add large tray of tomatoes on the vine, with a tsp of oil and salt and pepper to season, cook for 15 minutes

Step 2.

Take tomatoes out of oven and add to the Wolf blender, along with stock, all herbs and puree, Use SOUP setting and blend for 6 and a half minutes

Step 3.

Pour soup into bowls, drizzle with crème fraîche, feta cheese and basil leaves with crusty bread.

Ingredients

Serves 2

Large tray of on vine cherry tomatoes for roasting

200ml good quality vegetable stock
(Can use chicken stock if preferred)

1 tbsp tomato puree

½ tsp cayenne pepper (optional)

½ tsp chilli flakes (optional)

1 tbsp rapeseed oil

½ tsp thyme

½ tsp oregano

Pinch of Salt and pepper

1 tbsp crème fraîche and sprinkling
of feta cheese to garnish

Basil leaves to garnish

Crusty bread for dipping