
Roasted Tomato Soup with Pesto Coulis

Caroline Cazaumayou, Chef, Antoine's, San Clemente



- 3 pounds Roma tomatoes (ripe) stemmed, quartered
- 1 whole red bell pepper, stemmed, seeded, cut in 1" squares
- 5 large garlic cloves, peeled, smashed
- 1 teaspoon kosher or sea salt
- Ground black pepper, to taste
- 1/4 cup EVOO (for tomatoes)
- 2 tablespoons EVOO (for onion)
- 1 large sweet onion, peeled, chopped
- 2 cups chicken broth, or vegetable broth
- 1 tablespoon tomato paste
- PESTO COULIS: (optional)
- 1 tablespoon pesto sauce, store bought is fine
- 1 tablespoon water, or more if needed

Per Serving (excluding unknown items): 206 Calories; 16g Fat (65.7% calories from fat); 4g Protein; 14g Carbohydrate; 3g Dietary Fiber; 1mg Cholesterol; 627mg Sodium. Exchanges: 0 Lean Meat; 2 1/2 Vegetable; 3 Fat; 0 Other Carbohydrates.

Carolyn T's Blog: tastingspoons.com

Servings: 6

NOTE: If Roma tomatoes aren't nicely red and ripe, substitute on-the-vine tomatoes.

1. Preheat oven to 425°F.
2. Line a large baking sheet with parchment paper. On the parchment, toss the tomatoes, bell pepper and garlic, with salt, pepper and the larger quantity of olive oil.
3. In a large saucepan, cook the onion in the smaller quantity of olive oil over medium heat until golden brown. Add the roasted tomatoes and broth. Bring to a boil, cover and simmer for 10 minutes.
4. Cool slightly, then puree soup in a blender, in batches so it doesn't overflow. Press through a sieve if you'd prefer it that way. Adjust seasonings.
5. In a small bowl combine the pesto and water - if the pesto is particularly thick, it may need more water to make it somewhat runny. Drizzle on top of the hot soup.

OPTIONAL: toast baguette slices lightly brushed with olive oil, then top with a little spread of soft goat cheese. Bake or broil just until golden and serve alongside the soup.