



Young Marketeers Winter Sale

Roasted tomato soup

Recipe by Michaela Bowles

Serves 4

Ingredients

4 crusty rolls, top cut off and middle removed
6 tomatoes
1 onion, peeled and cut into quarters
2 cloves garlic, peeled and smashed
4tbsp oil
1tbsp honey
2 sprigs fresh thyme leaves removed
400ml vegetable stock, warm
2tbsp natural yoghurt, crème fraiche or cream

Equipment

Baking tray
Jug
Board
Knife and bread knife
Blender
Ladle
Large saucepan
Wooden spoon
Medium frying pan
Plate with kitchen roll

Recipe

- Pre-heat the oven to 200C/Gas mark 6.
- Cut the tops off the bread rolls and scoop out the middle. Keep the top and the middle and tear the middle into small pieces and set aside.
- Place the tomatoes, onion, garlic, half the olive oil, honey and fresh thyme.
- Roast in the oven for 15-20 minutes.
- While the tomatoes are roasted, heat a medium frying pan and add the remaining oil, once hot add the pieces of torn bread and cook until golden brown. Place the croutons on a plate with kitchen roll to soak up any excess oil.
- Remove the tomatoes from the oven and place into a blender and add the stock and crème fraiche. Blend until you have a smooth soup and season with salt and pepper.
- Place into a saucepan to warm through.
- Ladle the soup into the hollowed out bread and sprinkle the croutons on top and last the lid on top.

