

Roasted Tomato & Fennel Soup

- 3 carrots
- 2 onions
- 8 stalks of celery
- 1 bulb of fennel
- 15 tomatoes
- 3 cloves of garlic (minced)
- 6 sprigs of thyme
- Olive oil
- 2 tsp salt
- 1 tsp white pepper
- 1 ltr cream
- 1 ltr vegetable stock

Directions:

- Finely dice carrots, onions and celery
- Core and quarter tomatoes
- Chop fennel stalks, half the bulb slice into finer sized slices
- Strip off thyme leaves
- Toss tomatoes, fennel and thyme in olive oil and add salt and white pepper
- Place tomato and fennel mixture on baking sheet and bake at 350 for 30 minutes or until slightly browned and soft
- In a soup pot saute onions, carrots and celery in olive oil until softened and add mince garlic
- Add roasted tomatoes mixture, stir together
- Add cream and vegetable stock, bring to a boil
- Simmer for 30 minutes to an hour then puree

Enjoy!!
~ Dustin



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