

Cream of Tomato Soup

800 gr field tomatoes peeled and coarsely chopped
2 large onions coarsely chopped
3 cups vegetable broth
2 basil leaves chopped coarsely
1/2 cup whipping cream
4 tbsp Kirsch liquor
2 slices white toast bread (cubed and roasted in butter until dry & crusty)

In a big soup pot, fry onions in butter until beginning to brown. Add tomatoes. Cover the pot and simmer for 30 minutes until soft. Add broth and puree. Add basil and bring to a soft boil. Add Kirsch, adjust seasoning if needed. Add 1/4 cup of cream and blend.

Serve in bowls with a dollop of whipped cream and bread cubes around the whip cream. Serve immediately.

Revive
Your Tastebuds
& *Rejuvenate*
Your Soul



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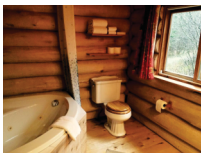
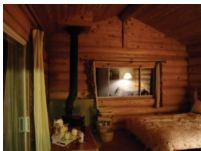
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www.rosevalleylodge.com



**REVIVE YOUR TASTEBUDS
& REJUVENATE YOUR SOUL**

Our philosophy is to share and protect the natural beauty and unique wilderness opportunities as well as to provide world class service in hospitality. Spend a rejuvenating night in one of our rustic log cabins, complete with Jacuzzi bath tub. It's the perfect ending to your delectable meal.



We are by reservation only.
One dinner sitting at 7:00 pm.
First reservation chooses the main entree for all.
Open Thursday to Sunday
and other days upon request, year round.



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