

# Tomato and Herb Soup



A Taste of *The Café*  
AT THE FRICK

*Serves:* Yields - 12 servings

*Prep Time:* 25 minutes, cook time 30 minutes

## *Ingredients*

7 pounds ripe tomatoes  
2 large yellow onions  
8 cloves of whole garlic  
One quart of vegetable stock ( or water )  
One bunch of parsley  
Two Tablespoons chopped oregano  
Two Tablespoons chopped fresh basil  
One pint of cream  
Salt and pepper to taste

## *Procedure*

Rinse tomatoes and place on a sheet pan, and roast in a 400 degree oven for 20 min, or until the skin starts to blacken and split. Place the whole onions onto another sheet pan and roast in the same manner until they are soft, cool, and peel away and discard outer papery skin. In a large stock pot place the roasted tomatoes, roasted onions, garlic and vegetable stock and simmer for 20 min. Then add all the fresh herbs, and cream, and simmer for an additional 10 min. puree with a bar blender until smooth, then adjust the seasoning with salt and pepper.

Bon Appetit!