

# Tomato and Fennel Soup



## A Taste of *The Café* AT THE FRICK

*Serves:* Yields a little under 12 servings

*Prep Time:* 20 minutes

*Cook Time:* 40 minutes

### *Ingredients*

18 greenhouse cluster tomatoes  
1 Vidalia onion, chopped  
Half a bunch of celery, chopped  
6 cloves of garlic, chopped  
2 cups white wine  
One bulb of fennel, chopped, plus the green top  
1 quart vegetable stock  
One bunch of parsley, chopped  
Salt and pepper to taste

### *Procedure*

Take the whole tomatoes and place them on a sheet tray in the oven for 40 min at 400 degrees. Remove the tomatoes once they begin to turn black. In a heavy bottom stock pot add the chopped onion, celery, and garlic, and sweat until soft. Then add the cooked tomatoes, wine, and the whole chopped fennel including the green tops. Simmer for 10 min. Then add the vegetable stock, simmer for an additional ten min, and puree. Adjust the seasonings with salt and pepper, add the parsley. Garnish with crème fraîche. Bon Appetit!