

# Roasted Tomato Soup

Cook: 25 minutes

Roasted Tomato Soup



## Step 1.

Preheat Wolf oven to 190 degrees, once preheated, add large tray of tomatoes on the vine, with a tsp of oil and salt and pepper to season, cook for 15 minutes

## Step 2.

Take tomatoes out of oven and add to the Wolf blender, along with stock, all herbs and puree, Use SOUP setting and blend for 6 and a half minutes

## Step 3.

Pour soup into bowls, drizzle with crème fraîche, feta cheese and basil leaves with crusty bread.

## Ingredients

Serves 2

Large tray of on vine cherry tomatoes for roasting

200ml good quality vegetable stock  
(Can use chicken stock if preferred)

1 tbsp tomato puree

½ tsp cayenne pepper (optional)

½ tsp chilli flakes (optional)

1 tbsp rapeseed oil

½ tsp thyme

½ tsp oregano

Pinch of Salt and pepper

1 tbsp crème fraîche and sprinkling  
of feta cheese to garnish

Basil leaves to garnish

Crusty bread for dipping