

## ROASTED TOMATO SOUP



MINUTES TO PREPARE  
10



MINUTES TO COOK  
40



SERVES  
4

### INGREDIENTS

**8 tomatoes**, cut in half horizontally  
**Maldon Sea Salt**  
**Black pepper**  
**1 teaspoon caster sugar**  
**1 tablespoon dried or fresh base herbs (thyme, rosemary or oregano)**  
**1 tablespoon white wine or cider vinegar**  
**2 teaspoons garlic puree**  
**3 tablespoons rapeseed oil (2 cap-fulls for drizzling and 1 tablespoon for sauteing)**  
**1 onion**, peeled and diced  
**2 stalks celery**, diced  
**1 apple**, diced (skin left on)  
**1 small dried chilli (optional)**  
**2 bay leaves**  
**Water**  
**1/2 tablespoon vegetable bouillon**  
**1/2 tablespoon tomato puree**

### LET'S GET COOKING

- 1 Preheat the oven to 180/350/gas 4
- 2 Lay out the tomato halves upwards in a roasting tin and season with salt and pepper. Sprinkle over the sugar and herbs and lightly splash them with vinegar. Place a pinch of garlic onto each tomato and finally drizzle with two cap-fulls of the oil. Roast for 40 minutes until the tomatoes take on colour and smell fantastic.
- 3 Meanwhile, chop the onions, celery, apple and saute them in a tablespoon of oil. When they start to become translucent, add the chilli (if using), bay leaves and continue to saute until they are soft.
- 4 Add the tomatoes, and then give the whole pot a good stir and add enough water to cover the vegetables by about 3cm. Add the bouillon and tomato puree and bring to the boil. Once it has come to the boil, turn it down to a simmer and cook for 20 minutes.
- 5 Take off the heat, remove the bay leaf and whizz with a hand blender. Taste and season with salt and pepper as necessary.

*"By roasting the tomatoes first you coax out their unique robust flavours, which are often hidden if they are not perfectly ripe. Adding the garlic, herbs, salt, pepper, vinegar and oil before roasting intensifies their flavour. Then all you need to do is add a few onions, celery and apple along with some vegetable bouillon and tomato paste, and you have an extremely healthful and tasty meal."*