

ROMA
TOMATO SOUP

BY CHEF RAJESH WADHWA
CAPITAL KITCHEN

INGREDIENTS

500 gms peeled tomatoes

5-7 garlic cloves

1 chopped onion

4 cups chicken or vegetable stock

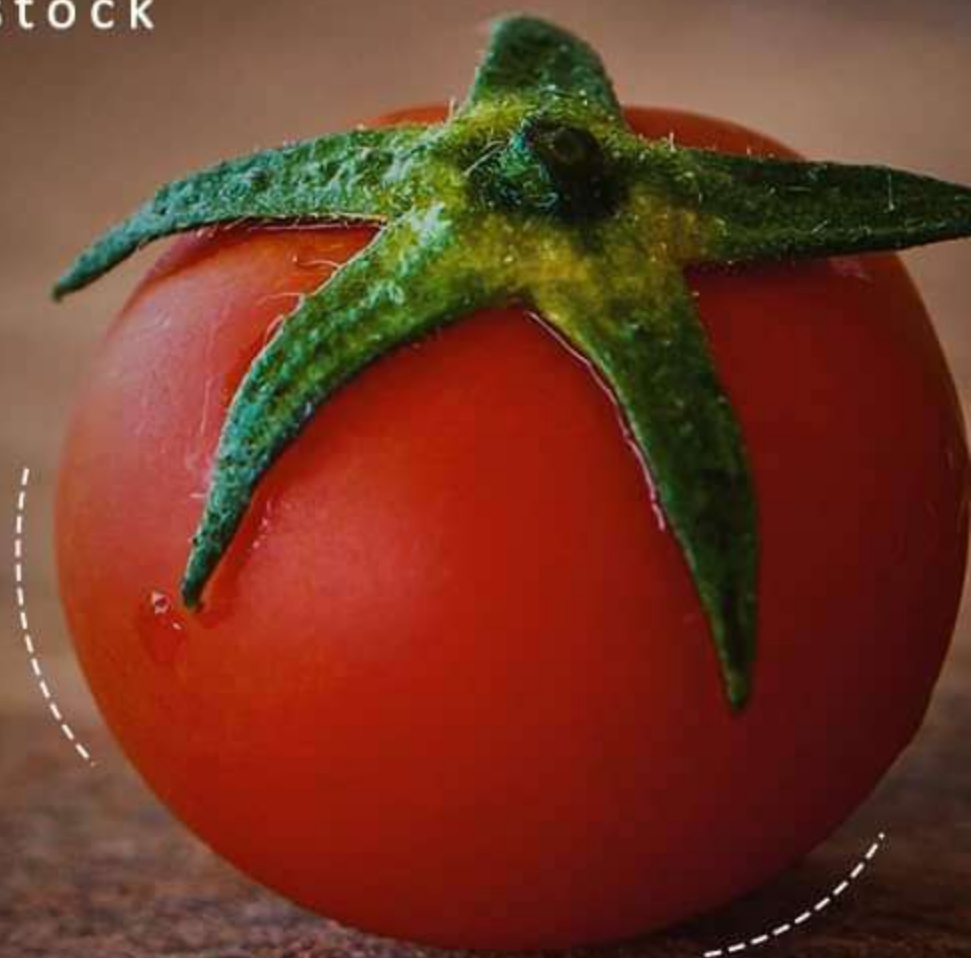
2 tbsp tomato puree

1½ cups torn crusty bread

Butter

Olive oil

Salt and Pepper to taste



METHOD

1. On a baking pan, roast the tomatoes and the garlic with a drizzle of olive oil and a sprinkle of sea salt in the oven.

2. Once done, mash with a fork until soft.

3. In a pan, heat oil. Add the chopped onion and season with salt and pepper. Saute until translucent and soft.

4. Add the tomato puree, followed by the roasted tomatoes and garlic. Add the stock and allow the soup to cook for about 15 to 20 minutes on slow heat.



METHOD

5. Once done, set aside to cool.

6. Blend the soup and strain through a sieve.

7. Place the soup on heat again and adjust seasoning as per preference.

8. Serve hot with butter slathered crusty bread.

