



## Escalon Vine Ripe Tomato Basil Soup

Thick, creamy tomato soup with the addition of fresh vegetables and herbs.

*Yield: Approx. 12 quarts*

### Ingredients

- ¼ cup Extra virgin olive oil
- 2 oz. Unsalted butter
- 3 cups Onion, diced ¼"
- 2 cups Carrot, minced
- ¼ cup Garlic, minced
- 1 cup Bontá Fancy Tomato Paste
- ¾ tsp. Cayenne pepper
- 1 tsp. Fennel, ground
- 2 each Bay leaves
- 3- #10 cans Bella Rossa Cubetto di Pomodoro
- 3 cups Vegetable stock
- ¾ tsp. Sea salt
- ¼ cup Cornstarch
- ½ cup Cold water
- 2 cups Heavy cream
- ½ cup Fresh basil, chiffonade

### Directions

1. In a large soup pot, heat olive oil and butter over medium-high heat. Add onion, carrot and garlic; sauté until onion is transparent.
2. Add Bontá Fancy Tomato Paste, cayenne pepper, fennel and bay Leaf. Stir occasionally until Bontá Fancy Tomato Paste is lightly caramelized, about 3–4 minutes.
3. Add Bella Rossa Cubetto di Pomodoro, vegetable stock and sea salt. Bring to a boil, reduce heat and simmer for 15 minutes.
4. Whisk together cornstarch and cold water to make a slurry. Slowly whisk cornstarch slurry into simmering tomatoes. Bring to a boil, reduce heat and simmer an additional 10 minutes.
5. Whisk in heavy cream and fresh basil, simmer an additional 5 minutes. Adjust seasoning as needed. Remove from heat; keep hot for service.

Suggested Soup Garnishes: Shaves of aged provolone cheese, char-grilled baguette slices, fresh basil sprig.