

Tomato Bisque

Serves 6

Ali Barker

Ingredients:

2 28-ounce cans chopped highest quality tomatoes
or 24 ripest tomatoes
¼ cup extra virgin olive oil
1 small onion, diced
2 cloves garlic, minced
2 cups dry white wine
1 teaspoon dry oregano
1 teaspoon dry basil
1 cup heavy cream
salt & pepper to taste
½ bunch fresh basil, cut in chiffonade for garnish

Procedure:

1. If using fresh tomatoes, core and halve them, squeeze out seeds and excess juice, and rough chop.
2. In a 2-quart saucepot, heat oil over medium heat. Add onions and garlic; reduce heat to medium-low, cover and sweat until onions are translucent, about 3 minutes.
3. Add the wine and reduce by half. Add the oregano, basil and tomatoes.
4. Bring to a boil, then simmer for about 20-25 minutes, checking so that texture is not watery.
5. Add cream and bring to a boil. Simmer to reduce to desired consistency, about 3-5 minutes.
6. Puree with an immersion blender or in a food processor.
7. Serve hot, garnished with basil chiffonade.