

## **CREAMY TOMATO MINT SOUP**

Source: STAFFMEALS AT CHANTERELLE (Chef David Waltuck)

Cook/Prep Time: slightly more than 1 hour

### **INGREDIENTS:**

2 TBS unsalted butter  
1 large onion, coarsely chopped  
1 TBS minced garlic  
1 TBS all-purpose flour  
4 C fresh ripe tomatoes, peeled/seeded/coarsely chopped OR  
4 C canned whole plum tomatoes with their juice (2 28oz cans)  
8 C chicken stock or canned low-sodium chicken broth  
2 TBS tomato paste  
1 small (about 2 oz) bunch fresh mint leaves, coarsely chopped, stems discarded  
2 C heavy (or whipping) cream  
Coarse salt & freshly ground black pepper, to taste  
Pinch sugar (optional)

### **DIRECTIONS:**

Melt butter in medium-large, non-reactive stockpot over low heat - add onion & garlic - sweat, stirring occasionally, till soft & translucent but not browned (about 8-10 minutes) - add flour & cook, stirring, till mixture develops a nutty aroma (about 10 minutes) - be careful not to let flour brown - add tomatoes, breaking them up against side of pot with wooden spoon if they've canned - add stock, tomato paste & mint - increase heat to high - bring to boil, then reduce heat to maintain a low simmer - cook uncovered, stirring occasionally, till tomatoes are very soft (about 30 minutes).

Pour soup into colander set over second pot - pass tomatoes through food mill & return to stock in pot - stir to blend soup. Whisk in cream, then simmer, uncovered, whisking frequently, till soup is well flavored & slightly thickened (about 15 minutes) - season to taste with salt & pepper + a pinch sugar to highlight sweetness of the tomatoes, if desired. Serve piping hot.

Serves: 8