



Visit www.thecreativefeast.com for more recipes and cooking fun.

Winter Tomato Soup

Makes 4-6 servings

Ingredients-have your ingredients prepared in advance as suggested in the ingredient list.

2 Tbs olive oil
1 large onion
1 stalk celery
3 garlic cloves
1 tablespoon curry powder, if you prefer an herb: 2 tsp rosemary
1/8 tsp crushed red pepper
1 28-oz.can Italian plum tomatoes
1 15-ounce can diced tomatoes
4-5 cups vegetable stock or chicken stock
2 Tbs sun-dried tomatoes packed in oil
1 pound raw U16 shrimp, thawed, peeled and deveined
Kosher salt and freshly ground pepper to taste
2 slices of Artisan Bread, cut into ½ inch cubes
2 tablespoons extra-virgin olive oil

Equipment for class

Cutting board
Chef's knife
soup pot
large sauté pan
large bowl
strainer
immersion blender, standing blender, or food processor.

Winter Tomato Soup

Makes 4-6 servings

2 Tbs olive oil
1 large onion, diced
1 stalk celery, diced
3 garlic cloves, diced
1 tablespoon curry powder, if you prefer an herb: 2 tsp rosemary
1/8 tsp crushed red pepper
1 28-oz. can Italian plum tomatoes
1 15 ounce can diced tomatoes
4-5 cups vegetable stock or chicken stock
2 Tbs sun-dried tomatoes packed in oil
1-pound raw U16 shrimp, thawed, peeled and deveined
Kosher salt and freshly ground pepper to taste
2 slices of Artisan Bread, cut into ½ inch cubes
2 tablespoons extra-virgin olive oil

1. Preheat oven to 400 degrees.
2. Drain the plum tomatoes, reserving the juice to add to the soup. Cut the drained plum tomatoes in half and place them on a lined baking sheet. Drizzle with extra-virgin olive oil. Roast in the oven for 20 minutes or until browned. Remove and add to the soup with the diced tomatoes.
3. Heat a heavy-bottomed soup pot over medium-low heat with the olive oil, onion, celery, and cook covered, until vegetables are tender, about 10 minutes.
4. Add the garlic, curry powder, and crushed red pepper. Cook for one additional minute.
5. Add the canned diced tomatoes, oven-roasted plum tomatoes and their reserved juice, and the stock. Bring the soup to a boil and then reduce heat to low, partially cover, and cook at a simmer for 40 minutes.
6. To prepare the croutons: Heat a large sauté pan over medium-high heat with the olive oil. When the oil is hot, but not smoking, add the bread cubes and gently toss to coat the cubes in the oil. Cook, moving the cubes occasionally until browned and crisp. Sprinkle with a little salt, and cool in the pan until ready to serve the soup.
7. To finish the soup: Partially puree the soup using an immersion blender. If using a regular blender or food processor, remove the solids and process the solids until smooth. Add the pureed solids back into the broth.
8. Bring the soup to a medium simmer and add the peeled and deveined shrimp. Cook until the shrimp are opaque, about 3-5 minutes.
9. Season the soup with salt and pepper as needed. Serve hot or cold with croutons on top for garnish.