

# *Cream Of Tomato Soup en Croute*

Serves 8 people at 8oz each

## **Ingredients:**

3 lbs. ripe tomatoes  
½ cup olive oil  
½ cup tomato paste  
1 cup butter  
½ cup flour  
2 cup red wine  
½ cup diced, peeled shallots  
1 bunch chopped fresh mint  
1 quart of water  
A couple of pinches of kosher salt  
A couple of pinches fresh ground black pepper

8 ea puff pastry rounds cut to fit top of soup bowl or crock  
egg wash to brush top of puff rounds

## **Directions:**

Heat oven to 350 degrees. Toss tomatoes with olive oil, salt and pepper. Roast in oven for 45 minutes, until tender. Heat a large soup pot on medium heat. Melt the butter. Sweat the shallots and mint for 10 minutes. Dust with flour and cook another 5 minutes. Add the red wine, tomato paste and stir well. Add the roasted tomatoes and any pan drippings from the roasting pan. Continue to stir for 10 more minutes. Add the water and bring to a simmer. Stir well and season with salt and pepper. Let the soup simmer for 90 minutes. Keep stirring every so often. Remove from heat. Puree soup and push through a fine chinois. Check salt and pepper. Bring strained soup back to a simmer, ladle into lion's head bowls or other oven safe soup crock, top with puff dough cut out, seal edges, brush with egg wash and bake in oven at 400 degrees for 4 minutes until puff dome is golden brown.

Recipe Compliments of Executive Chef Mark Estee  
Moody's Bistro & Lounge, Truckee, CA  
Baxter's Bistro & Lounge, Village at Northstar, Truckee, CA

