

Tomato Chèvre Soup

Soups | October 2005



This tomato soup with a tangy goat cheese strikes a high note against a sweet backdrop of tomatoes, roasted garlic, and orange zest.

- 2 ONIONS, COARSELY CHOPPED
- 1 TBSP. OLIVE OIL
- 1 TBSP. COOKING OIL
- 2 TSP. MINCED GARLIC (4 CLOVES)
- 1 14½-OZ. CAN DICED TOMATOES
- 1 8-OZ. CAN TOMATO SAUCE
- 4 CUPS VEGETABLE STOCK OR BROTH
- 2 TSP. ROASTED GARLIC PASTE
- 1 CUP WHOLE MILK
- ½ CUP WHIPPING CREAM
- 1 3.5-OZ. PKG. MILD CHÈVRE (GOAT CHEESE), SUCH AS MONTRACHET
- ½ TSP. FINELY SHREDDED ORANGE PEEL
- 2 TBSP. ORANGE JUICE
- ½ TSP. KOSHER SALT
- ½ TSP. SNIPPED FRESH ROSEMARY

In a Dutch oven cook the onions in hot olive oil and cooking oil over medium heat for 12 minutes or until caramelized, stirring occasionally. Stir in minced garlic and cook 5 minutes more. Add undrained tomatoes, tomato sauce, stock or broth, and *roasted garlic paste*. Bring to boiling; reduce heat. Simmer, covered, for 1 hour. Puree with an immersion blender until smooth. (Or, place mixture, half at a time, in a blender or food processor and blend or process until smooth. Return to Dutch oven.) Add milk, cream, goat cheese, orange peel, orange juice, salt, and rosemary. Cook and stir over medium heat until well blended and heated through. Makes 8 to 10 appetizer servings.

ROASTED GARLIC PASTE: To roast garlic, wrap 10 to 12 unpeeled garlic cloves in foil. Bake in a 400° oven for 25 to 35 minutes or until cloves feel soft when pressed. When cool enough to handle, squeeze garlic paste from peels.