



TOMATO SOUP & GRILLED CHEESE SANDWICH

INGREDIENTS

TOMATO SOUP

- 3 lbs Tomatoes, ripe
- 2 tbsp balsamic vinegar
- 2 tbsp olive oil
- 1 tbsp sugar
- 1 tsp salt
- 2 red onions finely chopped
- 2 garlic cloves finely chopped
- ½ cup basil leaves
- 2 tsp tomato paste
- 8 cups vegetable / chicken stock
- ½ cup cream
- salt & pepper to taste
- fresh basil leaves to serve



GRILLED CHEESE SANDWICH

- 2 slices bread per person
- 2 cups grated mozzarella
- 2 cups grated mature cheddar
- Butter

DIRECTIONS

Preheat the oven to 350 F. Place the tomatoes in a roasting tray and add the Balsamic, olive oil, sugar and salt. Stir to combine and place in the oven for 25-30 minutes until the tomatoes are broken down and have started to caramelize.

In a large pot, sauté the onions in some olive oil until they are translucent and fragrant. Add the garlic and basil and fry for another minute. Add the roasted tomatoes and sugar. Stir to combine all the ingredients and pour in the stock. Lower the heat and cover the pot. Allow to simmer for 10 minutes. Remove the pot from the heat and blend the soup. Add the cream and season to taste.



To make the grilled cheese sandwiches, mix the mozzarella with the cheddar. Add ½ cup cheese to half of the slices of bread.

Sandwich with the remaining bread. Butter both sides generously.

Cook in a non-stick pan, over medium heat until the cheese is melted and the sandwiches are golden brown on both sides. Serve the tomato soup with a swirl of cream and fresh basil leaves with the grilled cheese.