

Chilled Tomato & Peach Soup w/ Basil

Serves 4

Ingredients

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- 2 large Vidalia onions, diced
- 2 stalks celery, diced
- 2 cloves minced garlic
- 3 tbsp extra virgin olive oil (to sauté aromatics)
- 1 cup vegetable stock
- 1 cup tomato juice or V8 juice
- 4-6 juicy, ripe peaches, peeled & diced
- 4-6 juicy, ripe tomatoes, peeled & diced
- 12 fresh basil leaves, stems removed
- 1 tsp ground coriander
- kosher salt & black pepper to taste
- ⅓ cup peach nectar
- a few dashes of Worcestershire sauce
- 1 tsp balsamic vinegar
- ¼ cup extra virgin olive oil

Garnish Suggestions

- basil leaves
- fresh peach slices
- drizzle of olive oil or balsamic vinegar

Special Equipment

- sauté pan
- large blender or hand immersion blender
- large glass jar/container with cover to chill soup

How-to

Sauté Aromatics

1. Heat 3 tbsp of olive oil over medium-high heat in a sauté pan. Add onions, celery and garlic and sauté for 5-10 minutes, until vegetables are golden. Remove from pan and add to a blender

Blanch & Peel Peaches & Tomatoes

1. With a paring knife carve a slight X on the bottom of each peach and tomato
2. Bring a pot of water to a boil
3. Start with the tomatoes and drop 2-3 at a time and let blanch for 30 seconds. Remove from pot and place under cold running water. At this point it will be easy to remove the skins. Discard the skins, cut tomatoes in half, and squeeze out the seeds and place tomatoes in a blender
4. Drop the peaches in the boiling water and let blanch 45 seconds. Remove and place under cold running water. Remove the skins, cut in half and remove the pit. Add peaches to the blender

**Purée & Chill the Soup**

1. Place onion-garlic-celery mixture in blender with all other ingredients and purée until smooth (If using an immersion blender, place ingredients in a large bowl)
2. Ready to serve or place mixture in a large bowl, cover and refrigerate to chill before serving

Serving Suggestion

- Serve with a sliced of peaches and basil leaves on top and drizzle with olive oil and balsamic vinegar

*Recipe Created By: Chef Marjorie Druker
New England Soup Factory Summer 2008*