

CHEF MARK'S TOMATO SOUP (VEGAN)

GOURMET GALS CATERING & EVENTS



INGREDIENTS:

- 8 medium to large ripe tomatoes
- 1 cup extra virgin olive oil
- 2 shallots, peeled
- 3 garlic cloves, peeled
- 6 springs of fresh thyme
- Salt to taste
- Black pepper to taste

DIRECTIONS:

1. 1Large dice the tomatoes, roughly cut up the shallot and garlic and place in your blender and puree until smooth. Season to taste with salt and pepper.
2. Pour the mixture into a large sauce pot over medium heat, add your fresh thyme to the pot, heat until cooked through.
3. If it is too thick, adjust consistency with a bit if water. Re-season with salt and pepper if necessary.
4. Enjoy!

NOTES: This soup is best made the day before. Great served hot or cold. Can be an entree serving or as a party soup sipper (photo)! Non-vegan additions, parmesan tuille, gourmet four cheese grilled cheese sandwich or a dollop of crème fraiche!



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