

Roasted Tomato Soup



EASY



Ready in **1 hour 15 mins**

Ingredients

- 4 cloves garlic, unpeeled
- 1 kg tomatoes, quartered
- 3 tablespoons of olive oil
- Salt and freshly ground black pepper
- 2 tsp vegetable stock powder
- Good handful chopped fresh basil
- 1/2 tablespoon balsamic vinegar

Preparation method

1. Preheat oven to 190 C / Gas mark 5. Place the unpeeled garlic and tomato quarters cut side up on a baking tray. Drizzle with oil, and sprinkle with salt and pepper. Roast 1 hour in preheated oven.
2. Snip the ends off the garlic cloves, and squeeze the insides into the bowl of a food processor or blender along with the roasted tomatoes and juice from the baking tray. Add stock, basil and vinegar; blend until smooth. Season to taste. Serve either hot or cold