

TUESDAY/WEDNESDAY – STARTER

Roasted Tomato & Chilli Soup

Serves: 10 Persons



Recipe Ingredients

Soup

8	Tomatoes
300g	Frozen onions
1tbsp	Frozen garlic
1 Large	Chilli
3 tins	Chopped tomatoes
3 tins	Water (use tomato tins)
2tbsp	Sugar



CHARDONS

2tbsp	Vegetable stock	Not suitable for GF (see page 3)
200ml	Red wine	
	Salt and pepper to season	
200ml	Cream	Not suitable for LF/VG(see page 3)
	Balsamic oil	
	Chopped parsley	
250g	Butter	Not suitable for LF/VG(see page 3)
½ bunch	Mint	
Croutons		
	Baguette	Not suitable for GF(see page 3)
	Emmental	Not suitable for LF/VG(see page 3)
	Parsley	

Morning Preparation

9:30am

390. Cut tomatoes into quarters and place them on a baking tray lined with greaseproof paper together with the onions, garlic and chopped chilli.
391. Drizzle with vegetable oil, season with salt, pepper, dry herbs and mix together well.
392. Place in the oven once the cake is out and roast for 20 minutes.
393. Drain the potatoes for the main course and prepare the dietary requirement mains.
394. When tomatoes have been roasted, add them into a saucepan with the other ingredients (no cream just yet), season, and cover and set aside.
395. To make mint butter, chop up ½ bunch of mint leaves and add to a glass bowl together with softened butter. Season with salt and pepper and mix well.
396. Roll out a large bit of cling film onto a work top, place the butter mix on top and roll into the shape of a cigar (see video).
397. Once rolled, place in the fridge to set.
398. Cut off the ends of a baguette, slice it in half lengthways, then into three, and then into small cubes.
399. Place in a baking tray, cover and set aside ready to be toasted for croutons.
400. Clean the kitchen and decorate the cake.



Evening Preparation

5:00pm

401. Put the soup on a high heat and bring to the boil, then drop the heat down to a medium heat and simmer for 1.5 hours.
402. Preheat the oven to 180°C for a few minutes.
403. Drizzle the croutons with vegetable oil, put them on a middle shelf in the oven and toast until golden brown. This should take about 5 minutes. Shake well half way through.
404. When toasted, set aside to cool down.

6.30pm

405. Take the soup off the heat and whilst hot, use a hand blender to blitz until smooth.
406. If you have **VG** or **LF** guests, set aside a portion of soup for them.
407. Add the cream.
408. Check the seasoning and add more salt, pepper or sugar if needed. Stir well.
409. When ready, put back on a very low heat just to keep it warm until service.

7:15pm (Once the canapés have been served)

410. Place the crispy croutons in glass butter dishes sprinkled with grated cheese and parsley with a spoon in them.
411. Take the minted butter out of the fridge and unwrap, making sure there are no bits of cling film stuck to it.
412. Slice into ½ cm pieces, 1 slice per person.
413. Place the crouton bowls directly on the table for people to help themselves.

To Serve

414. Serve soup hot with a mint butter portion in the centre of the bowl drizzled with balsamic reduction and sprinkled with a little parsley.
415. Ladle the soup into all the bowls first before adding the butter; this will stop the butter melting whilst you prepare all of the bowls.