

CHARDONS

DAY 3 - STARTER

Slow roasted Tomato and Chilli soup with cheesy crouton minted butter,
balsamic reduction & Parsley

(S), (V), (VG), (LF), (GF), (NF)

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
- 2tbsp Vegetable stock
- 200ml Red wine

Not suitable for (GF)



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- Salt and pepper to season
- 200ml Cream

Not suitable for (VG), (LF)

For Garnish to Finish

- Balsamic reduction
- Chopped parsley
- 250g Butter

Not suitable for (VG), (LF)

For the Minted Butter

- ½ bunch Mint

Croutons

- Baguette
- Emmental
- Parsley

Not suitable for (GF)

Not suitable for (VG), (LF)

Morning Preparation

9:30am

1. Cut tomatoes into quarters and place them on a baking tray lined with greaseproof paper together with the onions, garlic and chopped chilli.
2. Drizzle with vegetable oil, season with salt, pepper, dry herbs and mix together well.
3. Place in the oven once the cake is out and roast for 20 minutes.
4. When tomatoes have been roasted, add them into a saucepan with the other ingredients (no cream just yet), season, and cover and set aside.
5. 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.
6. 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).
7. Once rolled, place in the fridge to set.
8. Cut off the ends of a baguette, slice it in half lengthways, then into three, and then into small cubes.
9. Place in a baking tray, cover and set aside ready to be toasted for croutons.
10. Clean the kitchen and decorate the cake.



Evening Preparation

5:00pm

11. 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.
12. Preheat the oven to 180°C for a few minutes.
13. 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 halfway through.
14. When toasted, set aside to cool down.

6.30pm

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

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

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

To Serve

24. Serve soup hot with a mint butter portion in the centre of the bowl drizzled with balsamic reduction and sprinkled with a little parsley.
25. 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.



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26. Place the soup bowl on a small plate with a napkin underneath to prevent the bowl from sliding.

Dietaries

(VG) - to make suitable for Vegan Guest, before the stock is added please separate a portion of soup to flavour, season well with salt and pepper. Do not add cream to the portion. Do not add cheese to the crouton.

(GF) – to make suitable for Gluten Free guests, before the stock is added please separate a portion of soup to flavour, season well with salt and pepper. Remove the standard crouton and add a crouton made from gluten free bread.

(LF) - to make suitable for Lactose Free guests, before the cream is added please separate a portion of soup to flavour, season well with salt and pepper. Remove the standard crouton and add a crouton made from gluten free bread.