

# Roasted Tomato and Crème Fraiche Soup

Serves: 4

Difficulty:



## Ingredients:

- 8 ripe tomatoes, halved
- 1 red onion, cut into quarters
- 1 head of garlic, halved horizontally
- 2 sprigs of thyme
- 2 tbsp olive oil
- sea salt and freshly ground black pepper
- 1 litre/1¾ pints hot vegetable stock
- 110g/4oz crème fraîche
- 1 tin of butterbeans, drained
- 3 tbsp chopped fresh parsley
- warm bread, to serve

## Method:

- Preheat the oven to 200C/400F/Gas 6.** Place the tomatoes, red onion, garlic and thyme in a roasting tin and drizzle over the olive oil. Season generously and roast for 30 minutes until softened and a little charred.
- Remove the onions and garlic from the roasting tin and set aside. Pour half the stock over the tomatoes and return to the oven for 10 minutes.
- Meanwhile, slip the onions and garlic out of their papery skins and whiz in a food processor to form a paste.
- Remove the roasting tin from the oven, discard the thyme, then add the stock and tomatoes to the food processor, scraping up any residue with a wooden spoon.
- Strain the mixture into a clean pan and add the remaining stock and the crème fraîche. Heat gently and season to taste. Stir in the butter beans, heat through.
- Stir in the parsley, ladle into bowls and serve with warm crusty bread.

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