



## Roasted Tomato Soup

*Adapted from Fine Cooking*

BAH Note: I don't see why you can't roast the fennel along with the tomatoes and save yourself a step. And the decision to leave the charred skins on the tomatoes is yours and yours alone...there's no right or wrong answer.

- 4 tablespoons olive oil
- 2 1/2 pounds plum tomatoes, sliced in half
- 1 medium fennel bulb, sliced
- 1 onion, sliced
- 2 cloves roasted garlic
- 2 cups chicken broth
- 1 can diced tomatoes in juice
- 1 can light coconut milk
- 1/8 teaspoon curry powder (optional)

Heat the oven to 450 degrees and line a sheet pan with aluminum foil. Place the tomatoes on the pan, cut side down, and drizzle with half of the oil. Sprinkle with kosher salt and roast until the skins are charred.

Once the tomatoes are removed from the oven and cooling, heat the remaining oil in a dutch oven over medium heat. Add the sliced fennel and onion and cook for 10 to 15 minutes or until the vegetables soften and begin to brown. Add the broth and scrape any browned bits from the bottom of the pot. Add the roasted tomatoes, diced tomatoes, and roasted garlic. Bring to a simmer and cook for 5 minutes before carefully processing the soup in a blender.

Return the soup to the dutch oven, add the coconut milk, and taste for seasoning. Add kosher salt to taste and continue to cook until the soup is warmed through.

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