

Soup Night

1. Roasted Tomato-Bread Soup

PREP TIME: 5min
COOK TIME: 10min
SERVES: 4 – 6 servings

Ingredients

1 pound vine-ripened tomatoes, quartered and seeded
3 tablespoons garlic-infused extra-virgin olive oil, plus more for garnish
Kosher salt and freshly ground black pepper
1/2 cup finely sliced fresh basil leaves, plus more leaves for garnish
1(28-ounce) can crushed tomatoes (recommended: San Marzano)
1 1/2 cups water
1/2 loaf sourdough baguette (day-old) or 1/4 loaf country bread, torn into 1/2-inch pieces (about 3 cups)

Directions

Preheat the oven to 400 degrees F.

Put the tomatoes on a rimmed baking sheet, toss with 2 tablespoons of the garlic oil and season with salt and pepper, to taste. Roast until the tomatoes are softened and the edges are beginning to brown, 15 to 20 minutes.

Meanwhile, heat 1 tablespoon of the garlic oil in a saucepan over medium-high heat. Add the basil and stir for about 30 seconds. Add the canned tomatoes with their juice and the water; season with salt and pepper, to taste. Bring to a boil, then reduce the heat to medium-low and simmer for 15 minutes. Stir in the bread and simmer for 2 to 3 minutes.

Stir the oven-roasted tomatoes and any cooking juices into the saucepan and simmer for another 3 minutes. Taste for seasoning, adjusting if necessary, and ladle into serving bowls. Garnish with a drizzle of garlic olive oil and basil leaves.

2. White Bean Salad

PREP TIME: 10min

SERVES: 4 servings

Ingredients

1 red bell pepper
1 (15-ounce) jar stewed cannellini beans, drained
2 large heads Belgian endive (red or green or a combination), trimmed and thinly sliced
1 lemon, zested and juiced
2 tablespoons garlic-flavoured olive oil
Kosher salt and freshly ground black pepper

Directions

Roast the bell pepper until charred (either over a gas flame, grill or broiler). Peel, stem, seed and chop into a bean-size dice.

Put the beans, red peppers, endive and lemon zest into a serving bowl. Add the lemon zest and juice and drizzle with the garlic oil. Season with salt and pepper, to taste, and toss the ingredients until well-combined and coated in dressing. Serve as a yummy chopped salad or as a dip with more endive leaves. Enjoy!

3. Affogato Sundae

PREP TIME: 5min

SERVES: 4 servings

Ingredients

1 1/2 tablespoons amaretto liqueur
1 pint espresso gelato
1/4 cup sliced almonds, toasted
2 amaretti cookies (I love the cute wrapped Lazzaroni kind)

Directions

1 pint heavy whipping cream

With a whisk or hand-held mixer, whip the cream in a bowl until very thick but still liquid. Add the amaretto and whip until soft peaks form.

Put 2 scoops of gelato into a serving dish. Sprinkle a tablespoon of the almonds over the gelato and top with a dollop of the flavored whipped cream. Rub 1/2 an amaretti cookie along a fine grater over the whipped cream to garnish. Repeat with remaining ingredients and serve immediately.