

Yvette's Tomato Soup

20 minutes

Recipe contributed by Yvette Roberts

Ingredients (serves four)

7-10 Ontario tomatoes
1/2 yellow onion
2 cloves garlic
1 tbsp olive oil
1 cup 10% cream
1 cup vegetable stock
Salt and pepper to taste



Instructions

1. Bring a large pot of water to a boil. Cut a small X into the bottom of each tomato and drop into the boiling water for 45 seconds. Remove and peel skin from tomato. Roughly chop and set aside.
2. Finely chop 1/2 of a small yellow onion. Grate 2 cloves of garlic. Gently fry onions and garlic in oil for 3 to 5 minutes or until soft.
3. Add tomatoes, cooked onions and garlic, vegetable broth and cream to blender and pulse a few times before blending on high.
4. Return to pot, bring to a boil then reduce to simmer for 15 minutes. Season with salt and pepper, serve, and enjoy!

Tomato Carpaccio

10 minutes

Based on a recipe by Yotam Ottolenghi

Ingredients (serves four)

400 grams or fresh seasonal tomatoes
2 green onion
1" piece of ginger
2 tsp red wine or sherry vinegar
2 1/2 tbsp of sunflower oil (or other mild tasting oil)
1/4 green chili
Small bunch of cilantro to yield 1 1/2 tbsp finely shredded
1 tbsp olive oil
Sea salt



Instructions

1. Peel and grate ginger into bowl. Add 1/2 tsp of sea salt and stir.
2. Finely slice green onions and stir into the ginger.
3. Place 2 1/2 tbsp of sunflower (or other mild) oil into small pan and heat until warm (not hot!). Add oil to green onion mix along with 1 tsp of vinegar. Stir and set aside.
4. Finely shred cilantro and mince green chili.
5. Slice tomatoes and place on a plate with slices overlapping. Season with 1/4 tsp of salt. Drizzle remaining tsp of vinegar over tomatoes. Spread green onion/ginger salsa evenly over the tomatoes. Scatter chili and cilantro over top and drizzle with olive oil and enjoy!