

Roasted Roma Tomato Basil Soup

Chef Cultures LLC

Prep Time: 20 minutes | Cook Time: 25 minutes | Yield: 6 servings (8 oz each)

A rustic roasted tomato soup built around caramelized onions, roasted Roma tomatoes, fresh basil, and vegetable stock. Designed to teach foundational knife skills, roasting techniques, and flavor development while pairing beautifully with freshly baked focaccia bread.

Ingredients

Soup Base:

- 5 Roma tomatoes, halved and deseeded
- 1 quart vegetable stock

Roasting Ingredients:

- 2 cloves garlic, chopped
- 1 tablespoon olive oil

Flavor Builders:

- 1 medium sweet onion, medium dice
- 1 tablespoon olive oil
- 1 teaspoon turbinado sugar or honey
- 1 tablespoon fresh basil, chiffonade
- Kosher salt or sea salt, to taste
- Fresh cracked black pepper, to taste

Garnish Options:

- Sour cream
- Crème fraîche
- Heavy cream
- Reserved basil chiffonade

ROASTED TOMATO BASIL SOUP

STEP BY STEP

TODAY WE WILL...

- Roast tomatoes for deep flavor
- Caramelize onions
- Build and blend a smooth soup
- Garnish and enjoy!

1 PREPARE TOMATOES



- Slice 5 Roma tomatoes in half side-to-side.
- Scoop out seeds and excess moisture with a spoon.

2 SEASON FOR ROASTING



- Place tomatoes cut-side up on a parchment-lined sheet pan.
- Add 2 chopped garlic cloves.
- Drizzle with 1 Tbsp olive oil.
- Coat evenly.

3 ROAST TOMATOES



- Roast in a 425°F oven for 10-15 minutes.
- Tomatoes should be soft and lightly browned.

4 DICE ONIONS



- Dice 1 sweet onion into medium pieces.

5 CARAMELIZE ONIONS



- Heat 1 Tbsp olive oil in a saucepan over medium-high.
- Add onions and cook until soft and lightly browned.
- Reduce heat to medium.

6 ADD SWEETENER



- Add 1 tsp turbinado sugar (or honey) and stir.
- This helps balance acidity since tomatoes are not in season.

7 ADD TOMATOES & STOCK



- Add roasted tomatoes, garlic, and 1 quart vegetable stock.
- Stir to combine.

8 SIMMER SOUP



- Bring to a gentle simmer over medium heat.
- Cook for about 10 minutes to develop flavor.

9 BLEND UNTIL SMOOTH



- Turn off the heat.
- Use an immersion blender to puree until smooth. (Use caution - soup is hot!)

10 ADD BASIL & SEASON



- Stir in most of the shredded basil.
- Season with salt and black pepper to taste.
- Reserve some basil for garnish.

11 GARNISH & SERVE



- Ladle soup into bowls.
- Top with a dollop of sour cream or crème fraîche.
- Garnish with reserved basil.

12 ENJOY!



- Serve warm with focaccia bread.
- Enjoy your homemade roasted tomato soup!

INGREDIENTS



CHEF RON'S NOTES

- A small amount of sugar or honey helps balance acidity when tomatoes are not in season.
- In peak summer, sun-ripened heirloom tomatoes are naturally sweet and may not need any sweetener.
- Roma tomatoes roast beautifully because they have less moisture and concentrate flavor.
- Taste and adjust seasoning at the end.
- This soup pairs perfectly with homemade focaccia!

CHEF TIP: Roasting tomatoes deepens their flavor. Don't skip this step!

COOK TOGETHER • LEARN TOGETHER • ENJOY TOGETHER

Directions

1. Preheat oven to 425°F.
2. Slice Roma tomatoes in half side-to-side. Using a spoon or fingers, gently remove excess seeds and moisture.
3. Place tomatoes cut-side up on a parchment-lined roasting pan.
4. Chop garlic and scatter evenly over tomatoes.
5. Drizzle tomatoes and garlic with 1 tablespoon olive oil and coat evenly.
6. Roast tomatoes in the oven for approximately 10–15 minutes until lightly browned and caramelized around the edges.
7. While tomatoes roast, heat remaining olive oil in a saucepan over medium-high heat.
8. Add diced onions and cook slowly until softened and lightly caramelized.
9. Reduce heat to medium and add turbinado sugar or honey.
10. Add roasted tomatoes, garlic, and vegetable stock.
11. Simmer soup gently for approximately 10 minutes to develop flavor.
12. Turn off heat and carefully puree soup using an immersion blender until smooth.
13. Stir in most of the basil, reserving a small amount for garnish.
14. Season to taste with salt and black pepper.
15. Serve hot with sour cream, crème fraîche, or a drizzle of cream and garnish with fresh basil.

Chef Ron's Notes

- Roma tomatoes roast beautifully because they contain less moisture and concentrate flavor quickly.
- Since tomatoes are not yet fully in season, this recipe uses a small amount of turbinado sugar or honey to gently balance acidity and enhance natural sweetness.
- During peak summer months, sun-ripened heirloom tomatoes from your home garden or local farmers market are naturally sweeter and often require no additional sweetener.
- Students should practice safe knife handling while slicing tomatoes, chopping garlic, dicing onions, and preparing basil chiffonade.
- This soup pairs beautifully with focaccia bread, grilled cheese, or rustic croutons.