



Chilled Tomato Apple Ginger Soup

Camine Pappas / Serves 4 / April 2019

INGREDIENTS:

- 1 ¼ pints tomatoes cut into 1 inch chunks. (I used half a pint yellow grape tomatoes and about 4 Roma tomatoes.)
- 1 large Fuji apple peeled and cut into 1 inch chunks
- 1 Knorr Vegetable Bouillon Cube dissolved into 2 C water (Use only 1 ½ C of the eventual liquid)
- 1 heaping T grated fresh ginger root
- 1 t kosher salt
- ¼ t black pepper
- ¼ t Penzey's brand "Now Curry" or other high quality sweet curry. I would NOT use a Schilling or other commercial brand. Go to a spice store and explore! Penzey's also ships.)
- ¼ t cayenne red pepper
- 1 T light oil

METHOD:

Line a shallow baking dish with foil and place the cut tomatoes and apple in, and toss with the oil. Season with salt and pepper. Roast at 450 degree F for about 15 minutes, until you see a bit of charring and they're soft. Remove from oven, let sit for about 10 minutes. Empty them into a blender. Add the grated ginger and add about ½ C of the stock mixture. Cover and start by chopping and move up to puree. Blend for about 15 seconds. Add another 1 C of the stock mixture and puree again until smooth. Add the curry, and cayenne. Blend for about 5-6 seconds. Taste. Salt if needed. Chill for about 4 hours. Serve!

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