

ROASTED TOMATO SOUP WITH CRISPY GOAT CHEESE SAVORY CAKE

Makes 8 servings

Ingredients

7 Plum (Roma) tomatoes, cut in halves and lightly squeezed with your fingers to remove excess liquid and seeds
1 large white onion, roughly chopped
6 large whole cloves garlic, peeled
1/3 cup of olive oil
Salt and fresh ground pepper to taste
2 tablespoons all purpose flour
32 oz low sodium Chicken or vegetable stock
2 - 14 oz canned diced tomatoes
2 tablespoons fresh thyme leaves
1/2 pint heavy cream
1 tablespoon granulated sugar
20 leaves fresh basil
1 dash chili flakes

For the goat cheese cakes

4 oz Goat cheese log
1 tablespoon Olive oil
8 large leaves fresh Basil, chopped
1 egg
1/2 cup Panko bread crumbs plus 1 cup for the crust
1 cup all purpose flour
2 large eggs beaten with two tablespoons water

Method

Ingredients

2 heads of Romaine lettuce, chopped on a sharp angle in 3 inch pieces
Parmesan cheese, 18 shaved pieces using a vegetable peeler
18 wonton wrappers
1 cup Parmesan cheese, grated

For the dressing:

1 clove garlic, minced
2/3 cups good mayonnaise
1/2 cup Parmesan cheese, grated
3 tablespoons white wine vinegar
1/2 teaspoon Worcestershire sauce
1/8 each of salt and freshly ground pepper

Method

For the wonton crisps

Preheat oven 325 degrees. Spray a parchment lined sheet tray with cooking spray. Place the wonton wrappers flat. Spray with additional cooking spray and sprinkle with the grated Parmesan cheese. Bake for 4-6 minutes or until golden crisp.

Place all the ingredients in a food blender, pulse to thoroughly blend. To Serve Toss the lettuce with the dressing. To build the

Napoleon, place Parmesan crisp on a plate. Top with a small bunch of salad. Continue until you have 3 layers of each. Garnish with 3 pieces of Parmesan shavings. Do the same until all 8 servings are completed

PUMPKIN CREME BRULEE

serves 6

Preheat the oven to 450 degrees. In an large ovenproof pan, place the tomatoes cut side up. Top with the onions and garlic. Drizzle with the olive oil and season with the one teaspoon each of salt and fresh ground pepper. Place in the oven for 1 hour and then reduce the heat to 325 degrees. Cook for another hour. Remove from oven. Meanwhile, melt the butter in a large soup pot on medium heat. Add the flour and cook for 3 minutes stirring constantly, until the flour and butter mixture turn a light golden color. To the pot add the roasted tomatoes mixture, canned tomatoes, thyme, broth, chili flakes and heavy cream.

Cover and let the soup simmer for 30 minutes. Using a hand mixer, mix the soup directly in the pot until smooth then add the chopped basil. Meanwhile in a medium salad bowl, mix the Goat cheese with one egg, bread crumbs, olive oil, salt, and pepper, With your fingers form 2 inch wide and 1 inch thick patties. Prepare the crusting station In a shallow bowl combine the flour. In another bowl beat the eggs with 2 tablespoon of water. In a third bowl, add the breadcrumbs. One at a time, dredge the whole surface of the Goat cheese cakes first in the flour, tap to remove excess. Then in the egg and finally in the bread crumbs, shaking to remove any excess breading. Place the Olive oil in a large shallow pan on medium-low heat. Sear the breaded goat cheese cakes on both sides until golden brown. Being careful to delicately turning them. Serve the soup in bowls and place the Goat cheese cake in the center. Garnish with a fresh Basil leaf, a few drops of Olive oil and a dash of paprika (optional).

