

Roasted Tomato and Fennel Soup

Ingredients

- ◆ 15 Roma tomatoes, cut in half and seeded.
- ◆ 1 large fennel bulb, chopped
- ◆ 3 cloves garlic, peeled
- ◆ 1 onion, peeled and chopped
- ◆ 4 tablespoons olive oil
- ◆ 8 cups vegetable stock
- ◆ 1 tablespoon honey
- ◆ 2 tablespoons balsamic vinegar
- ◆ Salt and pepper



Instructions

Heat the oven to 200°C (400°F).

Put the tomatoes, fennel, garlic and onion in a bowl and toss to coat in olive oil.

Spread veggies on two baking sheets and bake for 25-30 minutes, turning once, until soft and browned.

Combine the vegetables and stock in a soup pot and simmer for about 15 minutes.

Blend the honey and balsamic together and mix into the soup. Puree with a hand blender until smooth.

Serve with crusty bread, garnished with flavourful olive oil and chopped parsley.