

Sungold Tomato Soup with Grilled Cheese

Makes approximately 4 servings

Ingredients

- 2 pints Sungold tomatoes (about 1½ pounds)
 - ⅔ cup diced sweet onion (about 2⅓ oz / 65 g)
 - ¼ cup diced carrot (about 1¼ oz / 35 g)
 - 2 tablespoons diced celery (about ½ oz / 15 g)
 - 2 tablespoons diced fennel – white part only (about ½ oz / 15 g)
 - 4 teaspoons double-concentrated tomato paste, divided
 - Kosher salt, to taste
 - 2 tablespoons high-quality, mildly flavored extra-virgin olive oil, for finishing + more for cooking
 - Freshly ground black pepper, to taste
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- Bread, Cheese and Butter for Grilled Cheese – see notes below

A note on the olive oil and serving instruction:

Choose something mild, fruity, and smooth. A very grassy, bitter, or peppery olive oil can overwhelm the delicate sweetness of the Sungolds and ruin the soup!

I strongly recommend letting the soup rest overnight before serving to allow for all the flavors to come together.

Instructions

1. Build the base.

Add enough olive oil to lightly coat the bottom of a saucepan or Dutch oven. Add the onion, carrot, celery, and fennel and season with kosher salt.

Sweat gently over medium-low heat until the vegetables are completely tender and translucent. Do not let them brown or caramelize.

Add 1 tablespoon of the tomato paste and cook, stirring frequently, until the paste darkens and begins to caramelize. Season again lightly with salt.

2. Add the Sungolds in stages.

Add half of the Sungolds and cook for about 5 minutes, until they begin to burst and release their juices. Season lightly with salt.

Add the remaining Sungolds and another light seasoning of salt.

Lower the heat and cook gently for at least 30 mins, stirring occasionally, until the tomatoes have completely collapsed and the flavors are concentrated.

Do not add stock or water. The Sungolds will release all the liquid the soup needs.

3. Blend.

Remove the soup from the heat and blend thoroughly with an immersion blender or use a countertop blender. If using a countertop blender wait until the soup has cooled to blend. This is very important, so you don't end up with soup all over your kitchen!

Add the remaining tablespoon tomato paste and continue blending.

Blend for much longer than you think. The tomatoes should be completely smooth before you begin adding the finishing olive oil. This is particularly important because the Sungolds are used whole, with their skins intact.

4. Emulsify.

With the immersion blender running, very slowly drizzle in 2 tablespoon olive oil.

Continue blending until the oil is completely emulsified and the soup becomes glossy, silky, and almost creamy in texture.

Taste and finish with kosher salt and freshly ground black pepper. **Let rest overnight.**

To Serve

Make the Grilled Cheese & Warm the Soup

White Bread & American Cheese

If you feel like fancying up the white bread version, use **Acme Sweet Batard** and stick with **Kraft American Cheese** over the other versions. Trust me on this one. If you're going old school with classic white bread, avoid Pepperidge Farm or any other brand that leans too sweet.

Sourdough & Sharp White Cheddar

For those who simply refuse to acknowledge American cheese as cheese, I love **Jane's sourdough with Kerrygold Reserve Cheddar.**

Whichever version you make, cook your grilled cheese with butter in a pan. No mayo. No olive oil. **Butter.**

Warm the soup and finish with a quick grind of black pepper. Serve immediately with the grilled cheese.