



# Tomato Bisque

SERVINGS: 20

PREPPING TIME: 30 MIN

COOKING TIME: 3 HOURS

## Ingredients

### Tomato Bisque

- 6 carrots diced
- 1 bunch of celery
- 2 tbsp Fresh Garlic minced
- 4 tbsp Kosher salt
- 2 cups of AP. Flour
- 1 lb. Unsalted Butter
- 2 cups Brandy
- 1 qt. Heavy Cream
- 1 handful of fresh Thyme
- 6 Bay leaves
- 10 parsley stems (put these all on a cheese cloth)
- 10 Whole black Peppercorns
- 6 oz Chicken Base
- Water filled to the pot handle

### Basil Oil

- 3 cups of packed basil leaves
- $\frac{3}{4}$  cup Extra Virgin Olive Oil

## Tomato Bisque Procedure

- Melt butter and sweat onion, carrot, celery for 5 minutes then add garlic, salt and sweat of a minute or two (careful not to burn).
- Stir in flour to mixture. Make a roux and cook for 2 min.
- Add Brandy and cook until soaked up.
- Add tomatoes, water and chicken base; add all of the herbs and peppercorns that are wrapped in cheesecloth.
- Bring up to boil and then drop temp to a simmer for 1 hour.
- Remove cheese cloth mixture and puree contents. Put cheese cloth back into soup.
- Simmer for 1 1/2 hours until desired thickness, add cream and simmer for another 1/8 hour, remove cheesecloth.
- Strain through a fine china cap.

## Basil Oil Procedure

- In a strainer plunge leaves into a pot of boiling salted water for 15 seconds. Remove and immediately plunge the strainer into a bowl of iced water to blanch.
- Drain the herbs and squeeze as dry as possible.
- Using scissors, cut the herbs into small pieces.
- Add half the herbs and half the oil to a blender on medium for 1 minute. Turn blender to high for 2 minutes and then add the rest of the herbs and the oil. If mixture starts to get hot remove cover.
- Refrigerate puree mixture overnight to intensify color.
- Place a piece of cheesecloth over a container, secure with an elastic, turn upside down and let the oil strain through the cheesecloth for about an hour.
- Basil oil will keep in the fridge for a week.

## Garnish

- Garnish with a drizzle of basil oil and a basil leaf.