

RED BICYCLETTE

Cold Tomato Soup with Herbs de Provence

1T Olive oil
1/2 Medium yellow onion, diced
1T Fresh basil, finely chopped
1t Fresh thyme, finely chopped
1T Fresh parsley, finely chopped
1t Fresh rosemary, finely chopped
1T Sugar
4 lbs. Ripe tomatoes, peeled, seeded and roughly chopped, with juices
Salt and freshly ground black pepper to taste
4 Dollops, crème fraiche

Directions

In a soup pot, sauté onions for five minutes on medium-high heat, or until translucent. Add herbs to soup pot, sauté for an additional minute. Add sugar, and tomatoes with juice, and then simmer on low heat for 35 minutes. Add salt and freshly ground pepper to taste. Pour into blender, purée until smooth. Refrigerate for 1 hour or until chilled. Pour into four soup bowls, garnish with crème fraiche, and serve.

Serves 4

Delicious, when paired with Red Bicyclette® Merlot