

Treasure Barrel

Smoked Tomato Soup with Basil Cream

15 min Prep time	**25 min** Cook time	**40 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Soup

- [ ] 2 lbs ripe tomatoes, halved
- [ ] 1 large onion, diced
- [ ] 2 cloves garlic, minced
- [ ] 2 tbsp olive oil
- [ ] 1 tsp smoked paprika
- [ ] 3 cups vegetable broth
- [ ] 1 tsp sea salt
- [ ] ½ tsp black pepper

Basil Cream

- [ ] ½ cup fresh basil leaves
- [ ] ¼ cup heavy cream
- [ ] 1 tsp lemon juice
- [ ] Pinch of salt

Instructions

1. Preheat a grill or broiler. Place tomato halves skin-side up and smoke them for 8-10 minutes until lightly charred, turning once.
2. In a large pot, heat olive oil over medium heat. Add onion and garlic, sauté until soft and fragrant, about 4 minutes.
3. Stir in smoked paprika, then add the smoked tomatoes, vegetable broth, salt, and pepper. Bring to a gentle boil, then simmer for 10 minutes.
4. Blend the soup with an immersion blender until silky smooth. Adjust seasoning if needed.
5. For the basil cream, blend basil, heavy cream, lemon juice, and a pinch of salt until glossy.
6. Ladle soup into bowls, swirl a spoonful of basil cream on top, drizzle with olive oil, and garnish with a sprinkle of smoked paprika.

Nutrition per serving

210 kcal	6 g	25 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- Taste the soup before adding broth; adjust for desired thickness.
- If the soup is too thick, thin with a splash of warm water.
- For extra depth, add a dash of sherry vinegar during simmering.