

ROASTED TOMATO AND FENNEL SOUP
with Fontina Crostini

Makes 1 ½ Quart

FOR THE SOUP

8 each	<i>Roma Tomatoes, quartered</i>
2 each	<i>Fennel, diced ½"</i>
¼ cup	<i>Onion, diced</i>
2 tablespoons	<i>Garlic, whole cloves</i>
¼ cup	<i>Olive Oil</i>
pinch	<i>Salt & Pepper</i>
1 tablespoon	<i>Fresh Oregano</i>
1 quart	<i>Vegetable Stock</i>

Combine all ingredients except the stock in a roasting pan. Roast in Oven at 400° F for 12 – 15 minutes until tomatoes begin to char. Remove from pan. Add to the stock in a 4-quart pot, boil and simmer for 15 minutes Puree in blender. Check seasonings.

FOR THE CROSTINI

6 slices	<i>Fresh Baguette, cut diagonally in ½" slices</i>
¼ cup	<i>Olive Oil</i>
6 each	<i>Fontina cheese cut into small wedges</i>

Lightly brush the bread with olive oil and arrange slices on flat sheet pan. Bake in 350° oven for approximately 5-8 minutes, until lightly toasted place the cheese on the crostini and bake another 2 minutes or until the cheese begins to melt.

TO SERVE

Pour the hot soup into bowls. Garnish the top of each soup with a crostini. Sprinkle with chives. Serve immediately.

*JAMIE WEST
Executive Chef*