

# Salt and Serenity

## Chilled Fresh Tomato Soup

Serves 4

Recipe originally appeared in the July 2012 issue of Cook's Illustrated Magazine. I have adapted it very slightly. Note that half the tomatoes are roasted and half are used raw.

2 pounds plum tomatoes (about 16 small plum tomatoes), cored  
1 shallot, peeled and thinly sliced  
2 garlic cloves, unpeeled  
2 teaspoons tomato paste  
 $\frac{1}{8}$  teaspoon smoked paprika  
Pinch cayenne pepper  
 $\frac{1}{2}$  teaspoon kosher salt  
2 tablespoons extra-virgin olive oil, plus extra for drizzling  
1 teaspoon sherry vinegar, plus extra as needed  
1 cup of fresh corn kernels (cut from 1 ear of corn)  
1 teaspoon vegetable oil  
1 ripe avocado, peeled and diced  
8 Basil leaves, thinly sliced, for garnish

1. Adjust oven rack to middle position and heat oven to 375°F. Line rimmed baking sheet with parchment paper.
2. Cut 1 pound tomatoes in half horizontally and arrange cut side up on prepared baking sheet. Arrange shallot and garlic cloves in single layer over 1 area of baking sheet. Roast for 15 minutes, then remove shallot and garlic cloves. Return baking sheet to oven and continue to roast tomatoes until softened but not browned, 10 to 15 minutes longer. Let cool to room temperature, about 30 minutes.
3. While vegetables are roasting, heat vegetable oil in medium sized frying pan. Add corn and sauté on medium heat for about 3-4 minutes. Transfer corn to small bowl and set aside.
4. Peel garlic cloves and place in blender with roasted shallot and roasted tomatoes. Cut remaining 1 pound tomatoes into eighths and add to blender along with tomato paste, paprika, cayenne and salt. Puree soup until smooth, about 30 seconds. With motor running, drizzle in olive oil in slow, steady stream; puree will turn orange in color.

5. Pour puree through fine-mesh strainer into nonreactive bowl, pressing on solids in strainer to extract as much liquid as possible. Discard solids. Stir in vinegar. Cover and refrigerate until well chilled and flavors have blended, at least 2 hours or up to 24 hours.
  
6. To serve, stir soup to recombine (liquid separates on standing). Taste and adjust seasoning with salt and vinegar, as needed. Ladle soup into chilled bowls, drizzle sparingly with extra oil, top with corn and diced avocado and basil. Serve immediately.