

## APPETIZERS

### Chilled Fresh Tomato and Basil Soup

#### Ingredients:

4 tablespoons olive oil  
½ cup chopped celery  
1 onion, chopped  
½ cup chopped carrots  
⅓ cup flour  
28 oz canned, chopped tomato, with liquid  
1 tablespoon sugar  
1 tablespoon fresh basil  
1 teaspoon dry marjoram  
1 bay leaf  
1 quart low sodium chicken broth  
½ tsp paprika  
1 cup cream or milk  
Salt to taste

Heat oil in a large pot. Sauté onions, carrots and celery until softened. Stir in flour and cook for two minutes. Add rest of ingredients, except cream and simmer for 30 minutes. Remove bay leaf and process until smooth. Add cream. Season to taste.

Can be served hot or cold. Garnish with a swirl of fresh cream and a basil leaf.



*Fresh basil and  
crème harmonize  
with the zest of sun  
kissed tomatoes in  
this delicious soup  
that can be enjoyed  
either hot or chilled.*



PAIR WITH:

SAUVIGNON  
BLANC