

Chilled Fire Roasted Tomato Soup & Parmigiano Reggiano Herb Toasts with Bollini Pinot Grigio



Total

Chilled Fire Roasted Tomato Soup & Parmigiano Reggiano Herb Toasts

Time: 50 Minutes

Serves 6

6 slices day-old French or Italian bread, each about 1/2 " thick
1/4 cup extra virgin olive oil, divided
1/4 cup grated Parmigiano Reggiano (about 4 oz.)
2 Tbsp. chopped fresh parsley
2 Tbsp. chopped fresh oregano
14 large plum tomatoes, stems removed (3-4 lbs.)
1 1/3 cup chopped onion
4 large garlic cloves, thinly sliced
1 14-oz. low sodium chicken broth
Balsamic vinegar
salt and pepper

1. Preheat grill and reduce heat to medium or preheat oven to 450°F. Brush both sides of bread with 1 Tbsp. oil, and grill or bake until crisp on both sides, about 4 minutes.
2. In a medium bowl, combine cheese, parsley and oregano. Press the warm toasted bread into the cheese mixture to coat both sides. Set aside with remaining cheese mixture.
3. Place tomatoes into a large bowl. Drizzle 2 Tbsp. oil over tomatoes and toss to coat. Cook directly on the grill rack or bake on a sheet pan in the oven, turning to cook all sides, until soft and skin is cracked, about 10-15 minutes. Remove and set aside.
4. In a large non-reactive saucepan over high heat, cook and stir onion in remaining 1 Tbsp. oil until tender, about 2 minutes. Add garlic and cook and stir 1 minute. Add tomatoes and chicken broth and bring to a boil. Reduce heat to medium, cover and simmer for 10 minutes, stirring occasionally to break up tomatoes.
5. Puree soup using an immersion blender or food processor, and season to taste with salt, pepper and 1-2 Tbsp. good quality Balsamic vinegar.
6. To serve, divide the remaining cheese-herb mixture between six bowls and swirl in; top each bowl with one Parmesan toast.