

# Tomato Fennel Bisque

**Category:** Soup

**Servings:** 8

**Rating:** 10

**Source:** Bon Appetit, Oct 1984

## Description:

Always make this one a day or two ahead as it really does improve.  
Recipe may be halved.

## Ingredients:

sun-dried tomatoes	1 Tbsp, chopped (optional but good)
olive oil	2 tablespoon
leek	2 cup sliced thinly
garlic	1 teaspoon minced
fennel	2 lbs bulbs
dry white wine	1/4 cup
chicken broth	5 cup
tomato sauce	1 28oz can
orange peel	2 x 3 inch strips
fennel seeds	1/2 teaspoon
cream	1/2 cup
basil	1 teaspoon minced fresh
salt	
pepper	
sugar	pinch

## Instructions:

Discard tough outer part of the fennel bulbs. Trim, core and chop coarsely in a food processor. Reserve fronds. Heat oil in a Dutch oven over medium heat. Add leeks and garlic and stir for 2 minutes. Add fennel and wine, cover and simmer for 5 minutes. Add broth, tomato sauce, orange peel, fennel seed, and sun-dried tomatoes (if using) and bring to a boil. Reduce heat, cover and simmer 30 minutes. Add cream, basil, salt and pepper. Simmer for 5 minutes. Discard the orange peel. Garnish with fennel fronds and serve hot.