

Tomato-Ginger Soup

Category: Soup

Servings: -2

Rating: 10

Source: Bon Appetit, August 1987

Description:

Ingredients:

white onion	1 medium
ginger	2-1/2 ounce fresh
tomato	4 peeled seeded
butter, unsalted	1/2 cup
chicken broth	1/2 cup
sugar	1 tablespoon
salt	
white pepper	
cream	1 cup
egg yolk	2

Instructions:

Puree onion and ginger in a food processor. Transfer to a bowl. Puree tomatoes and set aside. Melt butter in a heavy pan over medium high heat. Add onion puree and cook 4 minutes to blend flavors, stirring frequently. Add tomato puree, consomme, 1 T sugar, salt, and pepper. Bring to a boil, stirring occasionally. Add cream. reduce heat and simmer until reduced to 3-1/2 cups, stirring occasionally, about 30 minutes. Taste and add more sugar if needed. Beat yolks to blend in a small bowl. Gradually whisk in 1 c of soup. Return to saucepan and stir over medium heat until soup thickens, about 2 minutes. Do no boil. Strain through a fine seive, rewarm over low heat, and serve.