

Smoked Tomato Bisque

DISNEY'S Contemporary Resort

Chef Mickey's

Ingredients

- 1 ½ Quart Vegetable Stock
- 8 ounces Tomato Paste
- 6 large beef steak tomatoes (Smoked)
- 15 ounce canned Tomatoes (Diced)
- 2 tbsp. Granulated Garlic
- 1 tbsp. Thyme
- ½ cup Sugar
- 2 tbsp. Hot Sauce
- 1 ½ quart Heavy Cream
- ¼ cup Cornstarch Slurry
- Dried flat leaf Parsley for garnish

Directions

1. In a medium pot, heat vegetable stock.
2. Add tomato paste, diced tomatoes, and smoked tomatoes.
3. Blend with immersion blender.
4. Add garlic, thyme, sugar and hot sauce.
5. Finish with heavy cream and tighten with cornstarch slurry.
6. Serve and garnish with parsley.

