

# Tomato Bisque

DISNEY'S Beach Club Resort

Cape May Café



**Ingredients** 4 cans Plum Tomatoes-16 ounces

- 8 ounces Diced Celery
- 8 ounces. Diced Onions
- 8 ounces Diced Carrots
- 1 quart Heated Heavy Cream
- 2 ounces Chopped Fresh Basil
- Salt and White Pepper to Taste
- 6 ounces Tomato Paste

## Directions

1. Drain liquid from tomatoes and set aside
2. Place Plum Tomatoes on a sheet pan and roast in the oven for 20-30 minutes on 350°F
3. Sauté onions, celery and carrots in stockpot and cook until translucent.
4. Add roasted tomatoes, juice and tomato paste.
5. Cook for 30-40 minutes.
6. Puree mixture.
7. Add warm cream.
8. Finish with salt and pepper to taste.
9. Add fresh chopped basil at the end.

