

Fire Roasted Tomato, Citrus and Basil Bisque with Parmesan Crostini

This super easy soup takes only minutes to prepare, then heat. Just add a sandwich, like grilled cheese, and you have a great weeknight meal!



What you need:

- 2 15-oz cans of fire roasted tomatoes
- juice of $\frac{1}{2}$ lemon
- juice of 1 lime
- $\frac{1}{2}$ cup of chopped, fresh basil
- $\frac{1}{4}$ cup grated fresh parmesan (not the stuff in the can)
- 1 clove of garlic
- 1 cup of cream
- 1 Tablespoon of butter, melted

Crostini:

- 1 sourdough baguette
- 1 stick of butter (1/2 cup), melted
- 1/3 cup grated fresh parmesan

How to Do it:

Process the first six ingredients in a blender on puree until it is a fairly smooth. Pour into a large sauce pan and bring to a low boil, then reducing heat to low. Simmer for about 30 minutes.



Slowly stir in the butter and the cream, whisking, and cook on low for about 15 minutes. Be careful with this step. If you add the cream too fast or don't whisk it, the citrus will curdle the milk.

In the mean time, cut the baguette into slices on an angle. Using a pastry brush, brush the butter onto each piece. Evenly sprinkle the parmesan on each piece.



Bake at 350 degrees for about 15 minutes. When the bottom starts to brown slightly, move the pan into the broil and cook until the cheese is melted and the sides are starting to brown. Remove from the oven.

Garnish with a few drops of cream swirled on the top and serve with the crostini.



Makes about 4 servings

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