

## A Farmers' Market Chilled Fresh Tomato Soup with Summer Relish

### A Chef's Kitchen

Serves 6-8

#### Ingredients for the Tomato Soup

4 pounds ripe tomatoes, skinned, de-seeded and coarsely chopped  
2-3 tablespoons balsamic vinegar to taste  
kosher salt  
pinch cayenne pepper  
crème fraîche, plain yogurt or sour cream as garnish

#### Method

Bring 2 quarts of water to a boil in a high-sided saucepan. Core the tomatoes and, using a sharp paring knife, score the skin (barely cutting the surface) in the shape of an "x" on the side opposite the core. Drop the tomato in boiling water and scald for 15-30 seconds while rolling it around a little until the skin begins to peel away from the tomato. Immediately run cold water over the tomato and peel the skin away. De-seed and coarsely chop.

Using a food processor, purée the tomatoes. Add the vinegar, salt and pepper. Cover and refrigerate until very cold.

#### Ingredients for the Summer Relish

1 packed tablespoon chopped fresh basil  
2 packed teaspoons chopped fresh mint  
¼ cup diced red onion  
¼ cup diced red bell pepper  
½ cup seeded and diced cucumber  
¼ cup diced grilled zucchini (optional)  
1 tablespoon extra virgin olive oil  
salt and freshly ground pepper to taste

#### Method

In a bowl, gently combine the relish ingredients. Correct the seasoning with salt and pepper.

#### To Serve

Ladle soup into chilled bowls. Place 1 or 2 tablespoons of the Summer Relish in the center and garnish with a drizzle of crème fraîche, yogurt or sour cream.

#### Note

Chef Gonzales created this recipe for the 2006 Williamsburg Symphonia cookbook, Williamsburg Today – A Year of Culinary Celebrations