



Gigi Cream of Tomato Soup

Makes 6 to 8 servings

Ingredients

3 tablespoons olive oil
1 medium-large onion, chopped
1 small head cauliflower, chopped
1/3 cup white wine
2 cans (14.5 oz each) canned tomatoes
2 cups vegetable stock or water
2 bay leaves
Leaves from 2 to 3 thyme sprigs
1 piece Grana Padano or Parmesan rind (if you do not have rind, stir in 1/3 cup Parmesan at end of cooking; heat off)
Salt and freshly ground pepper
2 ounces heavy cream

Sauté the onions, and cauliflower until fragrant and softened, about 10 minutes. Stir frequently – do not brown onions. Add white wine, let cook another minutes, then add the tomatoes and water. Add bay leaves, thyme and Grana Padano rinds, and cook, stirring often (DO NOT LET PARMESAN STICK TO BOTTOM OF PAN) until the soup reduces, the cauliflower is soft, and the tomatoes break apart, about 1 hour.

Remove from heat, let cool, remove Parmesan rind, then puree finely (batches) in the blender. Season with salt and pepper and whisk in heavy cream.