

Tomato Bisque

No. of people: 65

Diced carrots	5 cups
Diced celery	4 ½ cups
Hing	1 tsp
Olive oil: ½ for the veggies + ½ for the roux	2 cups
Dill seed	¼ cup
Dill weed	6 Tb
Tomatoes, crushed	3 cans
Veggie stock or water	8 qts
Gluten free flour	½ cup
Salt	¼ cup & 2 tsp
Pepper	1 Tb & ½ tsp
Chopped parsley	1 ¾ cup
Sugar or Agave	½ cup
Coconut milk	1 quart

Preparation:

1. In a large pot, sauté carrots, celery and hing in 1 cup of olive oil until quite soft but not brown. This could 30 minutes. Add dill seed, dill weed, and herbs and cook for another 5 minutes Add tomatoes and water and heat.

2. Make a roux by blending olive oil and gluten free flour in a small stainless steel pot, whisking constantly over medium heat for 3 minutes, without browning. Add about 8 or 10 ladles of soup in the roux and stir until it's soft and creamy. Add roux to stock and whisk to blend. Add salt, pepper and veggie broth powder. Bring to a boil, stirring occasionally. Reduce heat and simmer for 15 minutes.

3. Remove from heat and puree with the large immersion blender. Add agave syrup or agave and coconut milk. Serve with lots of chopped parsley on top.