

CAROLINA CROSSROADS RESTAURANT AND BAR

Farmers Market Tomato Soup with Arugula Pesto Crostini

Executive Chef Jimmy Reale

Ingredients

1ea	Yellow Onions-peeled and roughly chopped	¼ C	Half and half
1ea	Large Carrots-peeled and roughly chopped		Dark Balsamic Vinegar - to taste
1C	Celery Stalks- medium roughly chopped		Vegetable Stock
2 ea	Cloves of Garlic- chopped		Chopped Herbs- Basil, Parsley, Oregano
6 ea	Local Vine Ripe Tomatoes- cut into 8 slices		

Method

1. In a large pot sauté onion, carrots and celery in a little oil.
2. Add garlic and cook for 1 minute.
3. Add tomatoes and vegetable stock to cover vegetables.
4. Bring to simmer and cook for 30 minutes.
5. Add half and half.
6. Remove from heat and puree in blender adding fresh herbs.
7. Add balsamic vinegar and salt & pepper to taste.

Arugula Pesto Crostini

Ingredients

1 C	Arugula	½ C	Grated Locotelli Cheese
1 C	Basil picked	1 ea	Clove of Garlic
¼ C	Toasted Pinenuts	¼ C	Extra Virgin Olive Oil
¼ C	Toasted Walnuts	1ea	Small Baguette
			Salt and Pepper

Method

1. Put all ingredients in food processor except bread.
2. Puree into thick pesto.
3. Slice baguettes and toast under broiler with olive oil.
4. Add pesto to baguette and serve in soup.