

# Tomato velouté, fresh cream and fennel confit, gourmet crostini

## Recipe for 4

### Description

A comforting dish that is perfect for the cool autumn nights. Creamy tomato soup accompanied by a crostini garnish with confit fennel.

### Note

If it is not tomato season, choose the ripest tomatoes you can find and add a little tomato paste to make up for the flavor difference.

### Ingredients

#### Soup

- 4 Unit(s) Tomato
- 1 Unit(s) Onion
- 2 Clove(s) Garlic
- 5 Sprig(s) Thyme
- 500 Ml Cream 35%
- 250 Ml Chicken stock
  
- Salt and pepper
- Olive oil

#### Gourmet crostini

- 4 Slice(s) Country bread
- 50 Ml Crème fraiche
- 0.50 Unit(s) Fennel
- 1 Unit(s) Lemon
- 1 Tbsp Sugar
- 1 Pinch(es) Curcuma
  
- Salt and pepper
- Olive oil

### Preparation

- Preparation time **60 mins**
- Preheat your **Oven** at **400 F°**

#### Preparation

Cut the fennel into small cubes. Juice the lemon. Peel the tomatoes by plunging them in salted boiling water and then immediately into an ice bath. Next, remove the seeds and cut them in quarters. Toast the bread for 8 minutes in the oven to make it crispy and slightly toasted.

#### Soup

Sweat the onion in a skillet with olive oil. Add the garlic and thyme, cook for another minute and then add the tomatoes. Cook until you have a compote of tomatoes. Add the cream and chicken broth. Cook for 30 minutes or so and then blend and season to taste.

#### Confit fennel

In a hot skillet with a thread of oil, sweat the fennel. Add the lemon juice, turmeric and sugar. Cook for 10 minutes on medium heat and season to taste before serving.

## Plating

Rub the croutons with the crème fraiche and then garnish with the confit fennel. Pour the soup in the bottom of your bowls and then garnish with the croutons topped with fennel.

**Bon appétit!**