

Cold Iced Tomato Soup in Shot Glasses

Serves 18

The fresh flavors of ripe tomatoes and rich Parmesan cheese makes you feel you are in Spain.

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| 6 oz | Parmesan cheese, grated |
| 4 oz | fresh basil, leaves only |
| 1-1/2 lbs | roma tomatoes, cut in half |
| 2 tbsp | all-purpose flour |
| 2 tbsp | unsalted butter |
| 2 cups | whole milk, room temperature |
| 2 cups | whipping cream, room temperature |
| 1/4 tsp | white pepper |
| Taste | salt |
| Taste | pepper |

1. In work bowl, process cheese until finely grated. Set into a medium bowl. In work bowl fitted with the metal blade pulse the basil 8 to 10 times or until finally chopped. Set into a medium bowl.
2. Cut the tomatoes in half and core. Squeeze the seeds and membranes out. Place on a parchment lined baking sheet, skin side up and broil for about 10 minutes or until the skins blister. Place into a plastic bag and let set for about 10 minutes to steam and then remove the charred skins by peeling them. Set aside.
3. In a large stockpot on medium heat, melt the butter. Add the flour and cook to a paste. Add about 1/4 cup of the milk and cook until thickened, about 3 minutes. Whisking the entire time. Add the remainder milk and cream. Add the tomatoes and basil. Season with salt and pepper. Pour into small shot glasses. Top each with cheese.