

This soup is good without the goat's milk butter, but the added flavor and silky texture is worth the trouble of adding this now-popular ingredient.



Tomato Soup WITH GOAT'S MILK BUTTER AND BASIL

Melt 1 tablespoon butter in a medium saucepan over medium-high heat. Add the onion and garlic and cook for 5 minutes or until the onion is softened, stirring occasionally; do not allow the vegetables to color.

Core and coarsely chop the tomatoes while the onion and garlic cook. Toss the tomatoes with a pinch of salt and a pinch of pepper in a bowl. Stir the wine into the onion mixture and reduce the heat to medium.

Cook for 2 to 3 minutes or until most of the wine has evaporated. Stir in the tomatoes and cook, covered, for 5 minutes. Turn off the heat and stir in six basil leaves. Let stand, covered, for 10 minutes.

Process the soup in several batches in a blender until puréed. Strain the soup through a fine chinois into the saucepan. Stir in 3 tablespoons butter and the lemon juice. Season to taste with salt and pepper and reheat over low heat; do not allow to boil. Ladle into four heated soup bowls and garnish with the two sliced basil leaves. Serve immediately.

Makes 4 (8-ounce) servings

Chef's Note: Regular butter may be substituted if goat's milk butter is not available, but you may want to use less when finishing the soup. Finding the goat's milk butter is worth the effort as it has a pleasingly unique flavor.

- 1 tablespoon (1/2 ounce) goat's milk butter
- 1 sweet onion (such as Vidalia), thinly sliced
- 2 garlic cloves, thinly sliced
- 2 1/4 pounds tomatoes (about 5 tomatoes)
- Pinch of kosher salt, or to taste
- Pinch of pepper, or to taste
- 1/4 cup white wine
- 6 basil leaves
- 3 tablespoons (1 1/2 ounces) goat's milk butter
- 1/4 to 1/2 teaspoon lemon juice
- 2 basil leaves, thinly sliced

Photograph for this recipe on page 25.



