

# *Creamy Tomato-Gorgonzola Soup*

## *with Pancetta*

Remember the soul-warming Tomato Soup you had as a kid? This is a delicious, adult version of that. The soup can be made with the addition of either bleu cheese or gorgonzola, which is essentially the Italian version of bleu cheese. It has a slightly greener tint to it and is a little less piquant to my taste, yet still very similar. Either way it adds a wonderful layer of flavor to the soup.

*6 servings*

2 tablespoons olive oil

1/2 medium onion--diced

1 large carrot--diced

2 tablespoons fresh garlic--minced

1/2 teaspoon pepper

1 teaspoon salt

28 ounce can of crushed tomatoes  
or tomato puree

2 cups chicken stock

2 tablespoons basil pesto

2 cups heavy cream

3/4 cup Gorgonzola (or Bleu) cheese--  
crumbled (plus additional for garnish)

3/4 cup pancetta (or bacon)--  
pre-cooked and chopped  
(plus additional for garnish)

1. Heat oil in soup pot. Add diced onion and carrot. Sauté until tender, about 4 to 5 minutes.
2. Add garlic, salt and pepper. Sauté for one minute.
3. Add canned tomatoes, the chicken stock and basil pesto.
4. If you have a rotary hand blender, use it to puree soup until smooth (or puree soup in batches in food processor fitted with steel blade).
5. Reduce heat and simmer for 8 to 10 minutes.
6. Add heavy cream, gorgonzola cheese and pancetta. Stir and simmer for an additional 8 to 10 minutes.
7. Garnish soup with crumbled gorgonzola and chopped pancetta.



### Frankie's Tips:

- ◆ Feel free to leave out the pancetta. If you want to make it vegetarian, substitute vegetable stock for the chicken stock). If you want it vegan, substitute coconut cream or milk, or other creamy, unflavored milk alternative.
- ◆ If you don't have a rotary hand blender, I highly suggest you purchase one. They are a very handy tool to have for making soups and pureed sauces.

