

## *Creamy California Walnut & Tomato Soup*

### **Ingredients:**

- 2 tablespoons olive oil
- 1 cup chopped onion
- 1 teaspoon chopped garlic
- 2 cups vegetable stock
- ½ teaspoon Kosher salt
- ½ teaspoon sugar
- 1 (28-oz) can crushed tomatoes
- ground black pepper
- 2 tablespoons honey
- 2/3 cup California Walnut Cream (recipe follows)
- 3 tablespoons chiffonade fresh basil
- Walnut Parmesan Cream (recipe follows)

### **Directions:**

1. Heat oil in a large sauce pot over medium heat. Add onions and sauté for 5 minutes. Add garlic and sauté an additional minute.
2. Add vegetable stock, salt, sugar, and tomatoes. Cover and cook over low heat for 40 minutes. Season with pepper.
3. Add basil and puree with a stick blender until very smooth.
4. Stir in walnut cream and garnish with basil and shaved Parmesan.