

# Lentil Tomato Soup

(New York Times)

<https://cooking.nytimes.com/recipes/1025225-lentil-tomato-soup>

This tomato soup recipe elevates the beloved classic with the use of brown butter and protein-packed lentils, which make this soup even more satiating than other versions. The nutty brown butter brings depth and highlights the sweetness of the tomatoes. The milk solids present in the butter caramelize as the butter cooks, resulting in its characteristic taste. By introducing heavy cream — therefore more milk solids — to the butter browning process, the final result is a fortified brown butter that will bring more richness and depth to the tomato soup. Serve with crusty sourdough toast or grilled cheese, tomato soup's soulmate.

Total Time: 30 minutes  
Prep Time: 5 minutes  
Cook Time: 25 minutes  
Rating: 5 stars (814)

Yield: 4 servings

## Ingredients

- 4 tablespoons unsalted butter
- 1½ cups heavy cream
- 2 medium shallots, finely chopped
- 1 (28-ounce) can whole tomatoes
- 1 (15-ounce) can lentils, rinsed
- Salt



## Preparation

**Step 1** In a medium pot over medium heat, melt the butter. Carefully add 1 cup heavy cream and bring to a boil over medium-high. Reduce the temperature to medium and simmer, occasionally stirring for 5 minutes, until the cream thickens, reduces to about a third of its initial volume, and resembles melted cheese while developing brown bits around the pot.

**Step 2** Add the shallots and continue stirring for 4 to 5 minutes, until there's very little cream at the bottom and caramelized brown bits all around the sides of the pot.

**Step 3** Add the tomatoes and their juices, crushing them with your hands as you add them to the pot, or crush them inside the pot, using a potato masher. Add the lentils, 2 cups of water and a big pinch of salt to season all the liquid. Scrape the brown bits off the bottom and sides of the pot into the liquid, using a wooden spoon or spatula.

**Step 4** Bring to a boil over medium-high. Partly cover the pot with a lid and boil, stirring occasionally, for 15 minutes. Add the remaining  $\frac{1}{3}$  cup of cream and season with more salt, if needed.

**Step 5** Serve right away, or blend the soup using an immersion blender until as creamy as desired.