



# U C O O K

— COOKING MADE EASY

## TOMATO & ROAST SWEET POTATO SOUP

**with spicy gochujang & a cheesy country  
loaf toastie**

Nothing warms the body and soul like a luxurious tomato soup. With added vitality from sweet potato, gochujang paste, crème fraîche, and a crunchy Schoon country loaf crammed with gooey mozzarella.

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**Hands-On Time:** 35 minutes

**Overall Time:** 60 minutes

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**Serves:** 4 People

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**Chef:** Lauren Todd

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 **Vegetarian**

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## Ingredients & Prep

1kg	Sweet Potato peeled & cut into bite-size chunks
2	Onions peeled & diced
40ml	Vegetable Stock
60ml	Tomato Paste
800g	Cooked Chopped Tomato
80ml	Gochujang Paste
400ml	Crème Fraîche
8	Slices of Schoon Country Loaf
300g	Grated Mozzarella
10g	Fresh Chives rinsed & finely sliced

## From Your Kitchen

Oil (cooking, olive or coconut)  
Salt & Pepper  
Butter  
Blender  
Water  
Paper Towel

**1. ROAST THE SWEET POTATO** Preheat the oven to 200°C. Spread out the sweet potato chunks on a roasting tray, coat in oil, and season. Roast in the hot oven for 25-30 minutes until cooked through and crisping up, shifting halfway.

**2. ALL SOUPED UP** Boil the kettle. Place a large pot (that has a lid) over a medium-high heat. When hot, fry the diced onion for 3-4 minutes until soft and translucent. Add the vegetable stock, cooked chopped tomatoes, and tomato paste. Stir in the gochujang paste to taste (it's spicy!) and season. Pour in 1L of boiling water and stir through. Pop on the lid and bring to the boil. Once boiling, reduce the heat and gently simmer with the lid on for 10-15 minutes until thickened and reduced.

**3. SMOOTH & CREAMY** When the soup has reduced, add in the cooked sweet potato. Pour the soup and sweet potato into a blender or food processor and blend until smooth. Return the soup to the pot and stir through three-quarters of the crème fraîche, reserving a little for garnish. Season to taste. Pop on the lid and keep warm over a low heat, stirring occasionally if necessary.

**4. TOASTIE TIME** Butter each slice of country loaf on one side. Place a large pan over a medium heat. When hot, place two slices in the pan, buttered-side down. Sprinkle the grated mozzarella and some seasoning on top. Close up with two more slices, buttered-side up. Allow the toasties to grill on one side for 2 minutes until beginning to brown. Flip over and grill for 2 minutes on the other side. On completion, the bread should be golden and the cheese melted. Allow to drain on some paper towel before serving. Repeat for the other two toasties. If you'd like, you can assemble each toastie first and place on a baking tray, with the buttered-sides facing outward. Bake in the oven on the highest rack for 3-5 minutes on each side

**5. WARM THE BELLY & THE SOUL** Fill up four bowls with tomato and roast sweet potato soup. Stir through the remaining crème fraîche and garnish with a sprinkle of fresh, chopped chives. Serve the cheese toasties on the side for dunking. Scrumptious, Chef!



## Chef's Tip

Tomatoes are high in Lycopene, a carotenoid that is a powerful antioxidant, reducing oxidative stress and damage to the cells in the body, caused by free radicals

## Nutritional Information

Per 100g

Energy	561kJ
Energy	134Kcal
Protein	4.1g
Carbs	14g
of which sugars	5.3g
Fibre	2.2g
Fat	6.7g
of which saturated	4.1g
Salt	0.8g

## Allergens

Gluten, Dairy, Allium, Wheat, Sulphites, Sugar Alcohol (Xylitol), Soy

Cook  
within 1  
Day