

Miso Bean Soup with Roasted Cherry Tomatoes | SCRAPS by Carolina Gelen

Prep: 10 minutes | Cook: 20 minutes | Total: 30 minutes | Makes 3 to 4 servings

Roasted Cherry Tomatoes

- 24 oz (650g) cherry tomatoes
- Extra-virgin olive oil
- Kosher salt
- 1/2 teaspoon red chili flakes
- 1 teaspoon cumin seeds

Creamy Bean Soup

- Extra-virgin olive oil
- 2 shallots, thinly sliced
- 3 to 4 garlic cloves, chopped
- 1/2 teaspoon red chili flakes
- 1 teaspoon cumin seeds
- 2 x 15-ounce (450g) cans butter beans, drained and rinsed
- 3 cups (700g) water
- 1 tablespoon cornstarch
- 1/2 cup (118g) heavy cream or full-fat canned coconut milk
- 2 to 4 tablespoons white miso
- Sour cream, optional, for serving
- Toast, for serving

Make the roasted cherry tomatoes:

1. Place a rack in the center of the oven. Heat the oven to 450°F.
2. To a medium baking sheet, add the tomatoes. Heavily drizzle with lots of olive oil. Season with salt, add the chili flakes, cumin and toss to combine. Cover with a sheet of aluminum foil and bake for 10 to 12 minutes.
3. Carefully remove the aluminum foil (as soon as you lift it it will steam, so watch your hands), and return to the oven. Broil for 3 to 4 minutes, until the cherry tomatoes have burst.

Make the creamy white bean miso soup:

4. In a medium pot over medium heat, add a glug of olive oil. Add the shallots and cook until softened and translucent, 3 to 4 minutes. Add the garlic, chili flakes, cumin and cook until fragrant, about 1 minute.
5. Add the drained beans, the water — don't add any salt at this point — and bring to a boil. Crush some (about half) of the beans with a wooden spoon against the back of the pot,

this will give more body to our soup. Reduce the heat to medium low, and simmer for 8 to 12 minutes.

6. In a tiny bowl, mix the cornstarch with a tablespoon or two of water, until smooth. Pour the mixture in the soup and watch it thicken slightly. For a stewy consistency, you can add more cornstarch. Pour in the heavy cream and stir to combine. Simmer for 2 to 3 more minutes.
7. Remove the soup off the heat. Add a tablespoon of miso at a time, stirring to incorporate. Since we didn't season with salt, we're counting on the miso paste to season the soup. Taste, and keep incorporating a tablespoon of miso at a time, until the soup reaches a pleasant salinity and miso flavor.
8. Divide the soup into bowls and top with a dollop of sour cream (if using) and the roasted cherry with all of their oils and juices. Serve with toast on the side.