
Modern Kitchen

A collection by Gourmet Studio

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CHAPTER

Starters

Roasted Tomato Basil Soup

A comforting, velvety soup that captures the essence of late summer harvest. Perfect for chilly evenings.

4 bowls 15m 40m

INGREDIENTS

- 1 kg** Roma tomatoes, halved
- 1 head** Garlic, top sliced off
- 1/2 cup** Fresh basil leaves
- 1 cup** Vegetable broth
- Olive oil
- Salt & pepper

PREPARATION

- 1** Preheat oven to 200°C (400°F). Line a large baking sheet with parchment paper. Place tomatoes cut-side up on the baking sheet.
- 2** Drizzle everything generously with olive oil and season with salt and pepper. Roast for 40-45 minutes.
- 3** Squeeze the roasted garlic cloves out of their skins. Transfer the tomatoes and garlic to a blender.
- 4** Blend until smooth. Stir in heavy cream if using for extra richness.
- 5** Serve hot with crusty bread.

CHEF'S NOTE

For a vegan version, use coconut milk instead of heavy cream.

CHAPTER

Mains

Lemon Herb Grilled Salmon

Light, zesty, and packed with healthy omega-3s. This salmon comes together in under 30 minutes.

2 fillets 10m 15m

INGREDIENTS

- 2 salmon fillets
- 2 tbsp olive oil
- 1 tbsp fresh dill
- 1 lemon, sliced

PREPARATION

- 1** Preheat your grill to medium-high heat. Brush the salmon fillets with olive oil.
- 2** Place the salmon on the grill, skin-side down. Cook for about 6-8 minutes without moving it.
- 3** Flip carefully and cook for another 2-4 minutes.
- 4** Serve garnished with fresh lemon slices and extra herbs.

CHEF'S NOTE

Be careful not to overcook the salmon.