Roasted Tomato & Sweet Potato Bisque

2 tbsp. olive oil
1 small onions yellow, medium diced
1 carrot small, medium diced
1 celery sprig, medium diced
2 gloves garlic, whole
1 sweet potato large (16 oz.), diced
32 oz can tomatoes diced
4 oz. white wine
1 quart water
1 sprig thyme
2 tbsp. salt
1 tbsp. pepper
1 tbsp. basil, chopped
1 bay leaf
8 oz. sour cream or crème fraiche

1. Heat oil in medium pot. Cook the onions, carrots, celery, and garlic in the oil until soft and translucent, about 5 minutes.
2. Add the sweet potato, cook for an additional 5 minutes. Deglaze with white wine. Cook until wine reduces slightly.
3. Add the canned tomatoes and water.
4. Bring to a boil reduce to a simmer. Add the seasonings.
5. Puree in blender.
6. Taste and adjust the flavor as needed with salt, pepper, and/or sprinkle of sugar.