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.