

Yellow Pepper Soup

Ingredients:

Serves 6

6 large yellow peppers
2 medium carrots, coarsely chopped
1 pear, peeled and seeded
1 clove garlic, peeled and pressed
4 shallots, peeled and chopped
2 tablespoons olive oil
4 tablespoons butter
5 cups chicken stock
½ teaspoon red pepper flakes to taste
Salt and pepper to taste
Fresh parsley, coarsely chopped for garnish

Preparation:

Roast two of the peppers directly over a gas flame. When blackened place in a small plastic sandwich bag and put into freezer for 15 minutes. Remove skin under cold, running water. Remove the seeds and pat peppers dry with paper towel.

Coarsely chop the remaining peppers and the carrots, shallots, pear and garlic.

Sauté the sliced vegetables and pear in the oil and butter until tender, about 10 minutes. Add chicken stock, red pepper flakes, and a dash of salt and black pepper. Bring to a boil and simmer, covered, for 30 minutes.

Puree the soup in a blender, adding one of the roasted peppers. Pour the pureed soup through a sieve back into the pan and reheat.

Julienne the remaining roasted pepper and garnish the soup with it. Sprinkle with the parsley and serve with a bottle of Stony Hill White Riesling.

Note, may also be served chilled