

## *Roasted Red Pepper, Tomato & Chilli Soup*

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REF:

**Serves 6**

**Cuisine: British**

Preparation Time: 10 Minutes plus several hours cooling time

Cooking Time: 1 Hour 25 Minutes

### **Ingredients:**

5 Red Peppers  
3 tbsp Extra virgin olive oil  
1 Large onion  
3 Carrots peeled and sliced  
1 Fennel bulb or celery heart, trimmed and chopped  
1 heaped tsp Finely chopped medium-ht red chilli  
3 cloves Garlic, peeled and finely chopped  
5 Beef tomatoes  
1 litre Chicken or vegetable stock  
12 Rindless smoky streaky bacon rashers to serve  
Sea salt and freshly ground black pepper

### **Method:**

1. Several hours ahead of cooking the soup, heat a griddle pan over a medium heat and grill the peppers for 25-35 minutes, until blistered and blackened.
2. Place in a bowl and cover with cling film and set aside.
3. Heat the oil in a large saucepan over a medium heat and sweat the onions, carrots, fennel or celery and chilli for 15-20 minutes, until glossy and starting to colour, adding the garlic a couple of minutes before the end.
4. Cut out a cone in each tomato to remove the stalk and coarsely chop the flesh.
5. Add to the pan and cook for another 10 minutes, stirring occasionally, until soft and mushy.
6. Peel off as much of the pepper skins as possible, working over the bowl to reserve any of the juices
7. Remove the core and seeds and rinse. Thickly slice it and add to the pan, together with any juices
8. Add the stock and some salt. Bring to the boil, then simmer for 20 minutes.
9. Puree the soup in a food processor, return to the pan and season
10. While the soup is cooking, grill the bacon rashers until golden and crisp

### **To Serve:**

Pour soup into bowls and balance a rasher of bacon on top of each bowl – or cut the bacon into lardons or strips beforehand and sprinkle over.

**Chef's Notes:**

Can freeze this dish.