

HAZELNUT AND ROASTED RED PEPPER SOUP

SERVES: 4-6

INGREDIENTS

4 large red bell peppers
1/2 cup whole hazelnuts
1 large onion, chopped
3 garlic cloves, minced
4 cups vegetable broth
1/2 cup heavy cream
2 tablespoons olive oil
1 tablespoon smoked paprika
1 teaspoon dried thyme
1/4 cup sun-dried tomatoes, chopped
Salt and black pepper to taste
Fresh basil leaves for garnish

METHOD

1. Preheat oven to 475°F and line a baking sheet with aluminum foil. Place whole red peppers on the baking sheet. Roast peppers for 40-45 minutes, turning every 15 minutes until completely charred.
2. Simultaneously toast hazelnuts in a dry skillet until fragrant, about 5-7 minutes.
3. Transfer roasted peppers to a bowl and cover with plastic wrap. Let peppers steam for 10 minutes to loosen skins. Peel peppers, remove seeds, and roughly chop.
4. In a large pot, heat olive oil over medium heat. Sauté chopped onion for 4-5 minutes until translucent. Add minced garlic and smoked paprika, cooking for an additional 1 minute. Add roasted peppers and sun-dried tomatoes to the pot.
5. Pour in vegetable broth and add dried thyme. Bring to a simmer and cook for 15 minutes. Remove from heat and use an immersion blender to puree until smooth.
6. Stir in heavy cream and adjust seasoning.
7. Roughly chop toasted hazelnuts.
8. Serve hot, garnished with chopped hazelnuts and fresh basil leaves.