

JENNIFER'S TOMATO AND ROASTED RED BELL PEPPER SOUP

INGREDIENTS:

2 Red Bell Peppers

3T Sweet Butter

1 Large Yellow Onion (chopped)

2 Garlic Cloves (chopped)

1 Large Can of Diced Tomatoes, undrained (or – 8 medium fresh tomato's - peeled, seeded)

2T Tomato Paste

4 Cups Chicken Broth (canned or homemade)

1 Bay Leaf

1T Black Peppercorns (whole)

3 Thyme Sprigs

1 Basil Sprig

1 Large Parsley Sprig

1 Cup (8 oz) Heavy Cream

Squeeze the juice of half of a lemon.

DIRECTIONS:

Roast the bellpeppers, after they cool, peel off skin and discard burnt skin and seeds. Chop the peppers.

In a large pan warm butter and sauté onion and garlic till soft.

Add the can of tomatoes and chicken broth.

Tie herbs together in cheesecloth and add to the pan.

Cook for 10 minutes. Then add heavy cream, lemon juice and the chopped red bell peppers.

Cook another 15 minutes and remove the bag of herbs and discard.

Let the soup mixture cool slightly, then transfer it to a food processor or a blender and blend until smooth. Season to taste with salt, pepper and a squeeze of lime juice.

La Crème de Tomatoes en Croute

To make La Crème de Tomatoes en Croute: 1 premade package of puff pastry. Roll out the puff pastry to about 1/4" thick. Paint the surface with an egg wash. Cut circles of pastry about 2" larger in diameter than the soup crocks (ovenproof) in which the soup will be served.

Cool the soup slightly and place in to individual crocks. Add thinly julienned carrots, onion rings and leeks for garnish if desired.

Lay the circle of puff pastry on top of the crock and stretch it tight and down the sides of the crocks. The egg wash side should be down, so the wash helps form a seal between the sides of the bowl and the pastry.

Refrigerate the crocks for 3 hours to set the pastry. Can also be left in the refrigerator for a day ahead if the pastry is covered to prevent drying out.

Put egg wash over the top of the pastry and bake for 20 minutes in a 450 degree oven, or until golden brown. Do not open the oven during baking, as this will cause the pastry to fall.

Serve immediately in the crocks crowned with puff pastry.