

Cream of Roasted Pepper & Tomato Soup

Ingredients

2 - 28 oz. cans tomato puree	3 tablespoons Tuscan Herb Olive Oil	1 teaspoon dried oregano
1/2 cup white wine	1 medium yellow onion, finely diced	1/2 cup grated Romano Cheese
2 cups chicken or vegetable stock	4 large cloves garlic, minced	1 cup heavy cream
2 large red bell peppers, roasted, seeded, peeled and chopped, or one jar of roasted red peppers, drained & chopped	1 bunch fresh basil leaves washed, dried, & torn, reserving 6 small sprigs for garnish	sea salt and fresh ground pepper to taste

Method

In a medium (5+ quart) heavy stock pot, heat one tablespoon of Tuscan Herb Olive Oil over medium-high heat. Add the onion and saute until translucent, for about 3 minutes. Add the garlic and saute for another minute. Add the white wine and reduce by half.

Add the chicken stock, roasted peppers, tomato puree, basil leaves and oregano to the pot. Lower the heat to medium and simmer for 20 minutes. Remove the pot from heat. Using an immersion blender, puree the hot soup until smooth and creamy in consistency. Add the heavy cream and Romano Cheese and stir to combine. Adjust seasoning with salt and pepper to taste.

Serve individual bowls of soup drizzled with approximately one teaspoon of Tuscan Herb Olive Oil and a sprig of basil. Serve immediately.

Makes: 4-6 servings

Time: 50 mins

