

Soup of Red Bell Peppers

Servings : 6

Amount	Measure	Ingredient - Preparation Method
4	tablespoons	olive oil
7	medium	red bell pepper - seeded and chopped
3		leek - white part only; chopped
2	medium	carrot - peeled and chopped
2	medium	onion - chopped
7	cups	rich chicken stock
2		potato - peeled and chopped
2	sprigs	fresh thyme
1		bay leaf
6	cups	heavy cream
8	tablespoons	butter - sliced
		salt and white pepper

Heat 1 tablespoon olive oil in a large saucepan over med-low heat. Saute peppers, leeks, carrots and onions until soft, about 10 minutes. Add stock, potatoes, thyme and bay leaf. Increase heat and simmer until reduced by one third, about 30 minutes.

Puree in a blender in batches. Strain soup back into the saucepan and ad cream. Simmer 15 minutes or until reduced to desired consistency. Remove from heat and stir in remaining olive oil and butter until melted. Season with salt and white pepper to taste.