
KITCHEN CONNAISSEUR

Roasted Red Pepper Soup



The simplest things are the best! This soup is easy to prepare and so flavourful you can serve it to the most discriminating palates! It is wonderful as the first course to an elegant dinner or as a light dinner with hearty bread. Serves 4.

ingredients

2 Cups	Roasted Red Pepper Sauce
2 Cups	10% Cream
1/4 Cup	Sherry
5 Tbsp	Sour Cream
	Croutons

instructions

1. In a sauce pan heat the Roasted Red Pepper Sauce. Slowly add the cream. Stir continually to prevent the cream from curdling. Avoid over heating. If the soup should curdle, blend it in a food processor.
2. Add the Sherry. Stir thoroughly and ladle the soup into soup bowls. Top each bowl with 1 tablespoon of sour cream. Garnish with croutons.

Serve immediately.