
KITCHEN CONNAISSEUR

Cold Red Pepper Soup



Recipe created by Cortney Zettler and Lindsay Skoropada from the Stratford Chefs School

ingredients

1	English cucumber, peeled, seeded, and roughly chopped
3	Roasted red peppers, peeled, seeded, and cut into 1/2 inch dice
1/2 cup	Basil leaves
1/4 cup	Roasted Red Pepper Sauce
1 Tbsp	Cajun Spice Sauce
3 cups	Pureed tomatoes / tomato juice
1 cup	Toasted baguette, cut into 1 inch cubes
1/2 cup plus	
1 Tbsp	Roasted Garlic Olive Oil
2 Tbsp	Balsamic Vinegar (Modena)
1	Shallot, peeled and quartered
1/2 tsp	South West Blend
1 tsp	Salt
1 tsp	Pepper
1 tsp	Basil Flavoured Walnut Oil

instructions

1. Add the cucumber, red pepper, shallot, toasted bread, basil leaves, Roasted Red Pepper Sauce, Cajun Spice Sauce, tomato juice, Roasted Garlic Olive Oil, Balsamic Vinegar, Southwest Herbs, salt and pepper to a blender. Puree the ingredients.
2. Taste and season with more salt and pepper. Refrigerate until cold.
3. Serve the soup cold in individual bowls. Drizzle basil flavoured walnut oil on the soup for a garnish.