
KITCHEN CONNAISSEUR

Roasted Red Pepper Soup - Amuse Bouche



This flavourful soup will delight everyone! For the “Amuse Bouche” course try serving it in small drinking cups, and allow your guests to “whet their appetite!” (It may be difficult to determine the dimensions of the serving dish in our photograph, but to put things in perspective it measures 2 inches at the base, and 4 inches across at the top.) The serving size is between 1 and 2 ounces. Serves 6–8.

ingredients

1 cup	Roasted Red Pepper Sauce
1 cup	10% cream
2 Tbsp	Sherry
1 Tbsp	Whipping cream

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 drops of whipping cream. To tie the dots together gently run a knife through the center of the cream.
- Serve immediately.