

Roasted Tomato and Red Pepper Soup with Chilled Mint

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For a picnic, we love this soup chilled, but it's just as delicious served hot.

Yield: Makes about 4 cups (serving 2)

Active Time: 45 minutes

Total Time: 3 1/4 hours

ingredients

2 red bell peppers (1 pound), quartered and seeded
4 medium tomatoes (1 pound), halved and cored
1 small onion (1/4 pound), cut into 1/2-inch-thick slices
2 large garlic cloves, halved
1 1/2 tablespoons olive oil
1/2 teaspoon ground coriander
3/4 cup water
2 tablespoons heavy cream
1 teaspoon fresh lemon juice
1 1/2 teaspoons salt
1/4 teaspoon sugar
2 tablespoons finely chopped fresh mint, or to taste

preparation

Preheat broiler.

Toss bell peppers, tomatoes, onion, and garlic with oil and coriander in a large roasting pan and broil about 4 inches from heat until edges of vegetables are charred, about 7 minutes. Stir vegetables, then broil until vegetables are tender, about 3 minutes more.

Purée vegetables with any juices from pan in batches in a blender until smooth. Stir in remaining ingredients except mint.

Cool soup, uncovered, 30 minutes, then chill, covered, until cold, at least 2 hours. Just before serving, stir in mint.

Cooks' notes:

- To chill soup quickly, set bowl with soup in a larger bowl of ice and cold water and stir until cold.
- Soup can be made 2 days ahead and kept chilled, covered.

Read More <http://www.epicurious.com/recipes/food/printerfriendly/Roasted-Tomato-and-Red-Pepper-Soup-with-Chilled-Mint-103708#ixzz28dykDUAP>