

**TOTAL TIME**

43 minutes

PREP TIME

23 minutes

COOK TIME

20 minutes

SERVES

5

COOKING LEVEL

Easy

RECIPE | PEPPERS

ROASTED PEPPER BISQUE

Recipe created by D'Arcy Phillips, Higher Culture Café

**INGREDIENTS**

- 10 Pure Flavor® Aurora Sweets Long Sweet Peppers (See Chef's Tip)
- 1 large Spanish onion, diced
- 2 tbsp butter
- 3 cups vegetable broth
- 2 cups half & half cream
- 1 tsp salt
- ½ tsp white pepper
- Parmesan cheese and chopped parsley to garnish

DIRECTIONS

1. Roast the peppers underneath broiler. Peppers should be just a few inches beneath. Skin will blacken and blister. Turn so both sides blacken this way.
2. Transfer peppers into a bowl, covered. Let cool for 15 minutes. Peel off skin and remove stems and seeds. Rinse.
3. In a large frying pan, saute onion in butter until tender; cool slightly.
4. In a blender, combine the onion mixture, 2 cups of broth and roasted peppers. Blend until smooth. Return mixture to the pan.
5. Add remaining broth, cream, salt and pepper. Stir and heat, but do not boil.
6. Ladle into bowls. Garnish with Parmesan cheese, chopped parsley, and a few drops of cream.

*Chef's Tip: For this recipe, you can make two separate soups using roasted red, and roasted yellow peppers and carefully pour into each bowl simultaneously, to contrast the two colors. In this case, use five red peppers, and five yellow peppers, dividing all other ingredients between the two soups. To create this soup in its simple form, use a mixture of red, orange and yellow peppers.

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