Lightly-thickened soup with almonds and grilled bell peppers

Ingredients

10

- 3 l vegetable stock
- 250 g manufacturing cream
- 375 g almonds, white
- 125 g white bread (crust removed)
- 125 g crème fraîche
- 40 g Bresc Peperoni marinati
- 25 g Bresc Grilled bell pepper puree
- 25 g almond flakes
- olive oil
- salt and pepper
- cresson

Used Bresc products

Bresc Grilled bell pepper puree 450g

Bresc Peperoni marinati 1000g

Preparation method

Bring the stock, almonds and white bread to the boil, then allow to simmer gently for 15 minutes. Puree and strain the consommé. Add the manufacturing cream and season with the olive oil, salt and pepper. Brown the almond flakes. Mix the crème fraîche with the bell pepper puree. Serve the soup with dollops of bell-pepper cream and Peperoni marinati. Garnish with almond flakes and cresson.

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