

TOMATO-SWEET PEPPER SOUP



USED BRESC PRODUCTS



Bresc Garlic chopped
1000g



Bresc Garlic chopped
450g



Bresc Green & red chilli
WOK 450g



Bresc Grilled bell pepper
puree 450g



Bresc Peperoni marinati
1000g



Bresc Spanish garlic Ajo
de Andalucia 450g

INGREDIENTS

1,5
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- 2 onions
- 10 g Bresc Garlic chopped
- 300 g Bresc Grilled bell pepper puree
- 2 400-g tins peeled tomatoes
- 20 g Bresc Strattu di pomodoro
- 500 g chopped fresh, ripe tomatoes
- 3 g smoked paprika powder
- ½ l vegetable stock
- 100 g chorizo slices
- 100 g crème fraîche
- 16 large prawns
- 3 g Bresc Andalusian garlic puree
- 10 g Bresc WOKchilli
- 40 g Bresc Peperoni marinati
- 2 slices of sturdy bread
- olive oil
- salt and pepper

PREPARATION METHOD

Preheat the oven to 160°C. Fry the onion, then add the garlic and the smoked paprika powder. After they been fried for a short while with the onion, add the grilled bell pepper puree, strattu di pomodoro and the peeled and chopped tomatoes and braise until cooked. Add the stock and crème fraîche and continue to cook on a low heat. Dice the bread and fry in olive oil with a little salt and pepper until golden-brown. Fry the slices of chorizo on a low heat for about 15 minutes, until crisp. Puree the soup with a stick mixer and season with salt and pepper. Fry the prawns with the WOKchilli and season with salt and pepper. Serve the soup in a bowl with the peperoni, prawns, croutons and chorizo chips.