

# Roasted Tomato and Red Pepper Soup

## Ingredients

- 800g tomatoes (preferably left to ripen in a sunny kitchen)
- 1 large red onion –cut into chunky slices
- 2 red peppers – deseeded and cut into chunky pieces
- 6 garlic cloves (left whole in their skins)
- Olive oil
- Sea salt
- Black pepper
- 500ml vegetable or chicken stock
- Tabasco – a few dashes to taste
- Worcestershire sauce – a few dashes to taste



## Method

1. Preheat the oven to 200°C
2. Add the tomatoes, red peppers, onion and garlic to a baking tray, sprinkle with salt and pepper and drizzle generously with olive oil. Mix it all round using your hands.
3. Bake for approximately 30-45 minutes until the veg are sweet and just slightly charred.
4. Bring the stock to the boil and add the Worcestershire and Tabasco sauces
5. Pick out the garlic from the roasted vegetables and squeeze the juicy garlic flesh out into the stock, discarding the skins. Add the rest of the vegetables.
6. Puree using a hand blender, but not too smooth – a bit of texture is very nice here!

## NOTES

Serve with fresh, crusty bread.