

## Roasted Red Pepper Tomato Cream Soup

Yield: 6 servings

You can serve this soup as a cold soup in the summer or piping hot in the dead of winter.

2 tsp	olive oil
2 lbs	roma tomatoes, coarsely chopped
1/4 cup	roasted red peppers, chopped
1/2 cup	basil, freshly chopped
2 cups	chicken stock
1 cup	heavy cream
to taste	salt and pepper

1. Heat oil in a 3-4 quart pan over medium heat. Add tomatoes, red peppers and half of the basil. Cook stirring often, until the tomatoes mash easily, about 10-15 minutes.
2. Transfer the mixture to a food processor or a blender. Add the broth and the cream while the mixture is blending. Season with salt and pepper.
3. You can place in a saucepan and heat to the desired temperature or let it cool down and refrigerate.
4. Serve with bread