

Tomato and Bell Pepper Soup



BOSCH

Invented for life

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Ingredients:

350 g	red bell pepper from Holland or Spain
4 pcs	Italian Roma tomatoes
	salt, crushed black pepper to taste
drops	olive oil
1 sprig	thyme
50 g	pearl red onion
4 cloves	garlic
150 ml	chicken broth
a little	sour cream
drops	Italian balsamic vinegar
	chopped parsley
drops	extra virgin olive oil

Workflow:

1. Place the bell peppers, Roma tomatoes on the baking tray, sprinkle with salt, crushed black pepper and olive oil, Preheat Bosch Steam Oven with 4D HotAir 150°C then bake for about 30 minutes.
2. Remove and place the peppers in a bowl, cover with cling wrap and let it cool, peel the skin and remove the seeds.
3. Add the pepper, Roma tomatoes, thyme leaves, red pearl onions and garlic into the chicken broth and bring to a boil. Purée the soup with a hand blender. Reheat the soup, add salt and crushed black pepper to taste.
4. Add sour cream, Italian balsamic vinegar, chopped parsley and extra virgin olive oil on top of the soup and serve.

TIP:

Red bell peppers from Holland or Spain are ideal due to their thick texture and sweetness, which gives the dish an excellent flavour.

Setting procedure:

4D HotAir 150°C
Cooking time: 30 mins
(Preheated oven)

4D HotAir



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