

Chargrilled Red Pepper Soup

Recipe Breakdown

- **Skill level:** Beginner
- **Core ingredient:** Vegetable
- **Egg mode:** Direct
- **Serving quantity:** 4
- **Prep time:** 45 minutes
- **Cook time:** 20 minutes

EGG Setup

Setup the EGG for DIRECT cooking with the Cast Iron Searing Grid.

Target Temperature is 200c

Ingredients

- 4 large red bell peppers
- 2 tablespoons olive oil
- 1 medium onion, chopped
- 2 cloves garlic, minced
- 2 carrots, peeled and chopped
- 2 celery sticks, trimmed and sliced
- 3 tablespoons coarsely chopped fresh parsley
- 1 tablespoon ground cumin
- 1/2 teaspoon garam masala
- 1 bay leaf
- 700ml chicken or vegetable stock
- salt and pepper to taste
- 60ml double cream

Tips and Techniques

Perfect paired with crusty bread. For Guy Fawkes night, serve in mugs and enjoy around the bonfire!

Method

Prepare EGG as stated above. Place the whole peppers on the EGG and grill for 20 minutes, turning frequently until soft and blackened. Let the peppers rest until cool enough to handle. Once cool, remove the stem, seeds and charred pepper skin and discard these.

Add the Cast Iron Dutch Oven to the EGG and drizzle in the olive oil. Add the onions and garlic and cook until softened and translucent, about 5 minutes. Add the carrots, celery and parsley and cook for 3 more minutes. Add the cumin, garam masala and bay leaf and stir all to combine. Add in the roasted peppers and stock, place the lid on the dutch oven and simmer for 20 minutes.

Remove from the heat and use an immersion blender to blend into a smooth soup. Stir in the cream and season with salt and pepper to taste.