

## View from the Fridge – Recipes from Brian Donkin

### Recipe # 87 – Tomato and Red Pepper Soup

*Preparation time: 15 mins – Cooking time: 30 mins*

#### Ingredients:

1 shallot finely diced  
1 clove garlic pureed  
1 red pepper roughly chopped (retaining seeds and stalk)  
4 large, vine tomatoes roughly chopped  
2 wine glasses of tomato juice  
¼ wine glass of olive oil  
6 leaves of basil chopped  
1 wine glass of single cream  
Salt and pepper

#### Method

1. Using a pot, (not frying pan) fry shallot, garlic, basil, pepper and tomatoes in olive oil over medium heat for ten minutes stirring frequently
2. Add in tomato juice and bring to the boil – simmer for 15 mins
3. Add the cream and salt and pepper to taste, bring back to the boil
4. Force through sieve and serve

*Serves 3*

