

Chef David Everett's
RED PEPPER SOUP®
from Blue Talon Bistro
~ serves 6 ~

Ingredients

4 ea.	Red Bell Peppers, seeds and stems removed
4 oz.	Shiitake Mushrooms, thinly sliced
2 Tbs	Extra Virgin Olive Oil
1 qt.	Heavy Whipping Cream
1 Tsp.	Diced Shallots
2 tsp.	Chopped Chives
to taste	Sea Salt
to taste	Freshly Ground Black Pepper

Using a heavy copper or cast iron pan over high heat, sautee the shiitakes in the olive oil. As the shiitakes are cooking, add the shallots and season with salt and pepper. Once the shallots have turned clear, remove the mushrooms from the hot pan and set aside as garnish for the soup.

After removing the stems and seeds from the peppers, break or chop them into large pieces in a large, heavy duty sauce pan. Add the cream and bring the pot to a boil. Continue simmering until the peppers are soft, approximately 20 minutes. Transfer the peppers and cream to a blender and puree on high. Pass the soup through a chinois strainer or through cheese cloth.

Return the soup to the pan, bringing back up to temperature, and season with sea salt. Serve the soup in hot, wide rim soup plates. Garnish the center of the soup plate with a spoonful of the sauteed mushrooms.

(NOTE: The addition of sea salt brings out the sweet flavor of the peppers. Season the final product to taste before serving.)