

Roasted Orange Pepper Tomato Soup with Basil Oil and Bread Chips

1 Roast peppers in a very hot oven under the grill, until the skin throws bubbles and turns black. Put the peppers in a plastic bag and seal it. While the peppers are cooling down, the enclosed humidity makes it easier to strip off the skin afterwards. Peel them after about 15 minutes and cut the peppers in small pieces.

2 Put the tomatoes in boiling water for about 10 seconds, rinse them with cold water and remove their skin as well.

3 Heat olive oil in a pot, add chopped shallots and sauté until they get glassy. Add the tomato puree, the roasted peppers and the chopped, peeled tomatoes.

4 Add about 3/4 liter of broth and some cream. Season with fresh/ dried chillies, fresh- ground black pepper, thyme and additional salt, if needed. Let it simmer for about 15 minutes and mix it with a hand- held blender.

5 Take a bunch of basil and crush in a mortar. Heat up some olive oil, add the basil and let it simmer for about 5 minutes. Use a sieve to get rid off the basil parts.

6 Slice bread thinly and bake it in the oven or use a panini grill until it gets lightly brown.

7 Arrange the soup with a few sprinkles of the basil oil and serve with bread chips.

8 Preheat oven to 190° degrees Celsius. Add a thin layer of pesto (we used ready- made pesto this time) on the puff pastry, leave an edge of 3cm.

9 Slice tomatoes and arrange on the pastry. You can either slice them evenly or quarter them, up to you.



Roasted Orange Pepper Tomato Soup with Basil Oil and Bread Chips

Recipe Source: own creation

Prep/ Cooking time: about 1hour

Ingredients (serves 2-3):

- * 3 orange peppers
- * 3 yellow/ orange tomatoes
- * olive oil
- * 2 shallots, chopped
- * 1-2 tbsp tomato puree
- * 3/4-1 l broth
- * cream
- * salt, fresh ground black pepper
- * thyme
- * chili, fresh or dried
- * thin slices of rye bread
- * Ingredients for the basil oil:
- * fresh basil
- * olive oil

Orange Tomato and Thyme Tarte

Recipe Source: Adapted from Quiches & Tartes, from Sarah Banbery (p.32)

Prep/ Baking time: about half an hour

Ingredients (serves 2):

- * 2 pieces of puff pastry
- * 3 tbsp pesto
- * 400g orange tomatoes
- * 2 fresh rosemary sprigs
- * 2 tbsp olive oil
- * 1 tbsp Balsamico
- * 1 egg yolk
- * 50g Italian salami, roughly chopped
- * salt and pepper
- * a few sprigs thyme

10 Add the rosemary leaves as well as the olive oil and the Balsamico.

11 Now brush the edge with the egg yolk and bake for 10 minutes.

12 Remove from oven, add the salami and bake for another 10 to 15 minutes. Finally, season with salt and pepper and sprinkle a bit more olive oil over the tart.

13 Heat the cream, add the sugar and the zest of an untreated orange and a lengthwise sliced vanilla bean. Let it lightly cook for about 15 minutes and stir every now and then. Remove the vanilla pod and also the pot from the heat.

14 Meanwhile soak the sheets of gelatin in some water (for about 10 min). Squeeze well. Add them to the cream mixture and stir well until the gelatin has completely dissolved. Now pour the mixture in cups or other containers of your choice and let them cool for at least 5 hours. Some say, that it's helpful to stir the mixture every now and then, to ensure, that the black vanilla seeds won't settle on the bottom. Honestly, I never tried it, because in fact I like the sight of a few black vanilla "dots" on the top (provided you unmold the panna cotta).

15 Briefly dip the form in hot water and you can easily free the panna cotta ;)



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