

## **Roasted Red Pepper and Tomato Soup**

( Recipe By Anju Kapadia)

**Ingredients:** serves 4-5

- Two red bell peppers (cut in half and seeds and stems removed)
- One medium onion chopped (Or half spoon cumin seeds)
- Two cloves garlic (optional)
- Four cups of water
- One tablespoon ghee or sesame oil
- One pound ripe red tomatoes roughly chopped
- One inch piece of ginger chopped
- One medium potato peeled and cut in one-inch cubes
- Green chili to taste
- Salt to taste

### **Garnish**

- Fresh Coriander coarsely chopped
- Black pepper powder to sprinkle
- Four tablespoons hick curd whipped until smooth

### **Preparation**

- Roast the red pepper halves in a dry skillet or grill until the skin blister and blackens. Let these cool and remove the skin.
- Put the ghee or sesame oil in the pan when it is hot add cumin seeds. Add onions and garlic, cook until golden brown 4-5 minutes. Add tomatoes, ginger and potato pieces , cook for 2-3 minute. Add 4 cups of water and let the vegetables cook until potato is soft.
- Cool the tomato and potato mixture.
- Put the roasted red pepper and tomato- potato mixture in the blender. Blend at high speed until Smooth.
- Put it back in the pan and bring it to a boil before serving. Add salt and pour into serving bowls
- Garnish with two teaspoons whipped curd in the center followed by black pepper sprinkle followed by fresh chopped coriander.