



BRINDISA

SOUPS 3

SMOKED PAPRIKA, PIQUILLO PEPPER & TOMATO SOUP



Smoky paprika, rich roast red peppers, and the sharp acidity of tomatoes are softened by a raisiny sweetness from the Pedro Ximenez balsamic vinegar. This is a really fiery and warming winter soup. If you want to guild the lily, serve this with a warm baguette, and a velvet textured goats cheese such as Monte Enebro.

Method

Heat 2 tbs of olive oil. Finely dice the chilli (remove the seeds and reduce the quantity of chilli used if you don't like too much heat). Chop the piquillo peppers into strips, and slowly fry with the chilli, paprika and a pinch of salt.

After 5 minutes, add the garlic and fry for a further 2 minutes.

Then add the tomatoes and vinegar, bubble gently for 10 minutes, and add the stock. Bring to the boil and simmer for 15 minutes.

Serve drizzled with a good fruity olive oil and a few splashes of PX vinegar.

Cooked chickpeas can also be added to make this even more hearty and wholesome!

Ingredients

Serves 6

Olive Oil
2 Red chillies (or less, to taste)
1 390g jar Navarrico piquillo peppers
1 tsp Smoked paprika (pimentón)
1 Clove garlic, chopped finely
2 tins Chopped plum tomatoes
2 tbs Pedro Ximenez balsamic vinegar
500ml Stock or water

For more information, please visit:
www.brindisa.com