



Chilled Sweet Pepper and Strawberry Soup



 Yield: 4 servings

 Preparation: 30 minutes plus 4 hours refrigeration

 Cooking: 30 minutes

4 yellow or red bell peppers
500 ml (2 cups) of ripe strawberries, hulled and halved
125 ml (1/2 cup) of vegetable stock
125 g (125 ml/1/2 cup) of **Saputo Mascarpone**, at room temperature
50 g (80 ml/1/3 cup) of **Saputo Grana Padano** or **Parmesan cheese**, grated
2 fresh strawberries, finely diced
Freshly ground salt and pepper (to taste)

Preheat oven to 190°C (375°F).

Place bell peppers on a baking sheet and roast uncovered, turning once, until the skin is blistered and blackened, about 30 minutes.

Remove from baking sheet and cool for 2 minutes. Place in a sealed plastic bag and set aside for 10 minutes.

Remove the peppers from the bag and peel them. Cut in half and remove seeds.

In a blender, puree the roasted peppers and strawberry halves until smooth.

Add the stock and Mascarpone and blend for 1 minute.

Season the soup to taste and refrigerate 4 hours.

Serve garnished with grated Grana Padano or Parmesan and diced strawberries.

GOOD FOR YOU!

A red pepper has almost three times the vitamin C of an orange, and is also high in vitamin A and iron. Green peppers have similar properties, but to a lesser degree.