

ROASTED PUMPKIN PEPPER TOMATO SOUP

PREP TIME: 15 MIN

COOK TIME: 1 HOUR 45 MIN

For this vivid, flavorful pumpkin pepper tomato soup, all the ingredients are roasted first. An immersion blender makes smooth soups effortless—so much safer (and less messy) than transferring hot ingredients to and from a classic blender. When blending, move in gentle circles from the center of the pot outward to gradually incorporate ingredients. (Chef's kiss!)



INGREDIENTS:

1 kabocha squash

1 28 oz. can of whole, peeled tomatoes

½ cup roasted whole peppers

1 bulb garlic, cut crosswise

2 shallots, peeled and cut lengthwise

½ cup olive oil

½ tsp salt

10 turns of a pepper grinder (or ½ tsp)

4 cups broth

DIRECTIONS:

1. Preheat the oven to 375°F.
2. Place whole kabocha squash on sheet pan. Bake until tender—1–1½ hours.
3. Strain the canned tomatoes (you can reserve the liquid for another use).
4. On a separate sheet pan, lay the strained tomatoes, peppers, garlic, and shallots. Drizzle with olive oil and season with salt and pepper. Roast for 40 minutes.
5. When the squash is done, allow it to cool. Cut in half. Scoop out and discard seeds, then gently scoop out the flesh and add it to a stockpot.
6. When the roasted vegetable mixture is done, combine with the squash in the pot. Tip: Squeeze the garlic with your hands to easily remove the cloves.
7. Add broth to the vegetable mix and puree smooth, adding more broth as needed until you achieve desired thickness.
8. Warm and serve.
9. Garnish with crème fraîche, edible petals, and more fresh peppercorn.