

Salt and Serenity

Smoky Roasted Gazpacho Soup

Serves 4.

Adapted from Donna Hay's Smoky Roasted Gazpacho Soup in her beautiful cookbook *"Modern Classics: Book 1."*

3 pounds ripe tomatoes, quartered (approximately 12 medium sized tomatoes)
2 unpeeled cloves garlic
1 teaspoon Kosher salt
¼ teaspoon freshly ground black pepper
1 red bell pepper, quartered and seeded
½ teaspoon smoked paprika
1 teaspoon olive oil
1 ½ teaspoons sherry or red wine vinegar
1 teaspoon sugar
2 Tablespoons olive oil
1 ¼-1 ½ cups water
½ – 1 teaspoon Chipotle Tabasco (optional)
1 Israeli or Lebanese cucumber, finely diced
½ red bell pepper, finely diced

Preheat oven to 400°F. Line a baking sheet with parchment paper. Spread out quartered tomatoes. Sprinkle with salt and pepper. Place unpeeled garlic cloves on baking sheet. Roast in hot oven for 25 minutes, until soft.

Preheat broiler. Line second baking sheet with parchment and place quartered peppers, skin side up on baking sheet. Broil until skin is blackened. Remove from oven and cover loosely with plastic wrap so that the peppers can sweat.

In a very small skillet, heat 1 teaspoon olive oil until hot. Add smoked paprika and cook for a minute, until flavours can bloom.

Peel skin off tomatoes and peppers and discard skin. Add peeled tomatoes and peppers to blender. Squeeze garlic flesh from skin and add to blender. Add smoked paprika oil, sherry vinegar, sugar, 2 tablespoons olive oil, water and Chipotle Tabasco. Blend on high until very smooth. Add additional water if you like it thinner.

Chill for several hours or overnight. Spoon into mugs or bowls, garnish with cucumbers and peppers and serve with crusty bread.

