

Roasted red pepper soup



Preheat the oven to 200C. Place a flat baking sheet into the oven to heat. To make the soup, place the red pepper, shallot, thyme and olive oil into a bowl and season, to taste, with salt and freshly ground black pepper.



Pour onto a clean baking sheet and roast in the oven for 12 minutes, or until browned and cooked.



Transfer the roasted pepper and shallot to a food processor. Add the stock and double cream, season well with salt and freshly ground black pepper and blend until smooth



Serves 1

½ red pepper, core and seeds removed, roughly chopped
½ shallot, sliced
1 tsp fresh thyme leaves
1 tbsp olive oil
salt and freshly ground black pepper
200ml hot chicken stock
(vegetarians may substitute vegetable stock)
50ml double cream



To serve, pour the soup into a warm bowl and serve the chilli flatbread on a plate alongside.