



The secret to being a good cook is to use great ingredients. The secret to being a great cook is to use your ingredients with love. MH

ROASTED CHERRY TOMATO AND SWEET PEPPER SOUP

With tarragon and almond pesto

Serves 4

Preheat oven 400°F

2 lbs ripe cherry tomatoes, halved
4 small red sweet bell peppers
¼ cup extra virgin olive oil
Sea salt and freshly ground black pepper, to taste

THE STEPS:

- Place cherry tomatoes and whole peppers on baking sheet and toss with oil.
- Season then place in oven 20 minutes or until tomatoes are bursting and pepper skins are shrivelled.
- Remove baking sheet from oven.
- Cut peppers in half and scrap away seeds and stem
- Place tomatoes, peppers and juice from the baking sheet in the bowl of your food processor.
- Whiz a couple of times until the mixture looks like a chunky soup.

WHILE THE TOMATOES AND PEPPERS ARE ROASTING:

TARRAGON AND ALMOND PESTO

1 bunch fresh tarragon, leaves picked
2 tablespoons blanched almond slices
2 cloves of garlic
1 teaspoon sea salt
¼ cup extra virgin olive oil

THE STEPS:

- Place tarragon, sliced almonds, garlic and salt in food processor
- Pulse until coarsely chopped
- Add oil olive through feed tube with motor running.
- Process until finely chopped and looks creamy.

THE LOVE: Use local ripe cherry tomatoes.