



Leek & roasted red pepper soup

with buttery cinnamon apple topping

I live for a fantastic soup and this roasted red pepper soup with the sexiest apple topping is one you will fall inlove with too!



Ingredients

For soup

1 large red pepper	3/4 teaspoon of cinnamon
2 medium sized carrots	1/2 red apple
1/2 cup of chopped leek	1/2 cup of milk
1/2 teaspoon of clove	1 tablespoon of chopped fresh sage (or 1/4 teaspoon of dried sage)
1/8 teaspoon of cumin	1/4 cup of chopped chives

The topping

3/4 stick of butter	1/2 teaspoon of cinnamon
1 1/2 red apple	1/2 teaspoon of chopped sage
2 1/2 tablespoons of brown sugar	

Method

Begin by roasting the pepper over a stove top shelf and let it roast until the skin is blackened. Once done, transfer to a sealable, reusable plastic bag and let it sweat for about 10 minutes.

In your sufuria that has some oil and salt, add your leek, chives and sage. Let this sautee until fragrant and softened. Add the spices, the carrots and apple and give it a rough mix. Add in the milk. Return to your roasted pepper and peel 90 of the char. Chop and add this to the sufuria too. Let everything simmer until the carrots are completely soft.

For the topping, In your pan, add your butter and then the sugar and cinnamon. Throw in the apple and then the sage and cook this for about 5 minutes.

Transfer the softened soup components toto a blender and blitz. Once pureed, ladle into a bowl, top withe the gorgeous apple topping and slurp away!



SERVE WITH: On it's own or with come bread

This recipe was brought to you by Kaluhi's Kitchen from: <https://www.kaluhiskitchen.com/roasted-pepper-leek-carrot-soup-with-buttery-cinnamon-apple-topping/>

Video: <https://youtu.be/fK4i1veiWzs/>