

Roasted Red Pepper Velouté

Yield: 4 portions

Ingredient	
Red bell peppers	4 each
Yellow onion	4 oz
Sun-dried tomatoes	5 each
Garlic cloves, peeled & whole	2
Lemon juice	TT
Chicken stock	10 fl oz
Olive oil	1 tbsp
Cream	6 fl oz
White wine	2 fl oz

Method

1. Roast red peppers in preferred method.
2. Puree the red peppers (can add some stock to help).
3. Sweat garlic in a pot with oil, add the white wine and reduce by half. Add the cream, pureed peppers, reduce by half.
4. Add the stock as needed to reach the desired consistency.
5. Blend until extremely smooth. Pass through a fine strainer.
6. Adjust seasoning with salt, pepper, or lemon juice if needed.