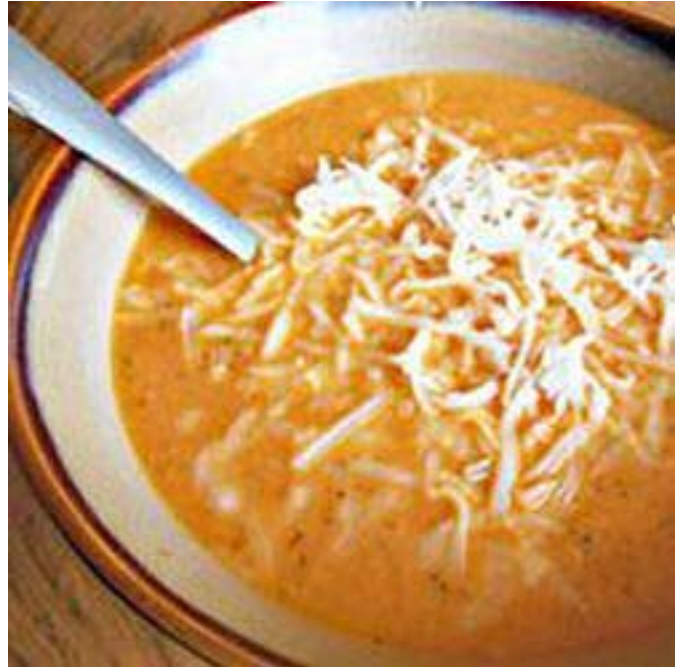


CHEF SARA RHODES

ROASTED RED PEPPER/FENNEL AND SMOKED GOUDA SOUP

2 Tbsp. olive oil
4 Tbsp. butter – divided
1 large onion, small dice
4 cloves garlic, minced
1 fennel/anise bulb, chopped
2 12 oz. jars roasted red pepper, drained and chopped
1 15 oz. can of diced tomatoes
1 ½ Tbsp. tomato paste
6 cups chicken stock
1 cup heavy cream
1 ½ cup shredded Smoked Gouda cheese
1 ½ tsp. smoked paprika
1 ¼ tsp. coriander seeds
1 ¼ tsp. cumin seeds
Salt, pepper to taste



In a small sauté pan, toast the coriander and cumin seeds together. When toasted, remove from pan to a plate to cool. When cool, grind together in a spice grinder. Set aside.

Heat oil and 2 Tbsp. of the butter in a stock pot. Add fennel, onion and garlic. Sauté until soft and starting to caramelize. Add red peppers, tomatoes and stock. Bring to a boil. Turn down heat a little and simmer for about 15 to 20 minutes. Add tomato paste and cook 5 minutes more. In a blender or food processor, puree soup in batches. Return soup to the pan and return to the heat. Add the coriander/cumin blend and the smoked paprika. Add the heavy cream and bring back to a simmer. Add the cheese and cook till melted. Finish with the last 2 Tbsp. of butter and salt and pepper to taste.