

## Cream of Roasted Red Pepper & Tomato Soup



**Prep Time:** 20 minutes

**Cooking Time:** Approximately 35 minutes

**Serves:** 6-8

### Ingredients

- 2 tbsp. [Gustare Harissa Olive Oil](#), plus more for drizzling
- 1 medium yellow onion, diced (approximately 1½ cup)
- 8 cloves minced garlic
- ½ cup white wine
- 3 cup vegetable or chicken stock
- 2 cubes vegetable bouillon
- 4 large red bell peppers, seeded, roasted, peeled, and chopped ... or 2 jars of [Roasted Red Peppers](#), drained
- 2, 28-oz. cans tomato puree
- 1 bunch (2½-oz. pack) fresh basil leaves, roughly chopped
- 3½ tsp. dried oregano
- 1½ tsp. dried basil
- 1½ tbsp. granulated sugar
- 2 tbsp. salt
- ¾ tsp. pepper
- 1 cup fresh grated Romano cheese
- 2 cup half & half

### Directions

1. Heat 2 tbsp. Harissa olive oil over medium high heat and sauté onion until transparent, approximately 3 minutes. Add garlic and sauté an additional minute or so.

2. Add wine and reduce by half.
3. Add stock, bouillon, roasted peppers, tomato puree, fresh basil, and remaining seasonings and simmer 20-30 minutes.
4. Remove from heat and puree soup until smooth.
5. Add cheese and half & half, and stir to melt.
6. To serve, drizzle each serving with Harissa olive oil and garnish with a sprig of basil.

Note: [Tuscan Herb](#), [Milanese Gremolata](#), or [Basil](#) olive oils would be excellent options to substitute for Harissa.