

# CHILLED PEPPER AND MASCARPONE SOUP



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**Preparation :** 30 min - **Resting :** - - **Cooking :** 35 min - **Equipment :** -

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**Ingredients :** 6

- 4 red peppers (deseeded) - 2 garlic cloves - 1 bouquet garni - 3 ½ cups of water - 3 pinches ground ginger - 2 potatoes - 1 onion - 5 oz mascarpone - 5 tbsp of olive oil - Cayenne pepper, salt

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1. Peel the potatoes, onions and peppers.
2. Slice the peppers in the midi bowl using the 4-mm slicing disc, then the potatoes and finally the onion. Set aside.
3. In a thick-bottomed pan, gently fry the onion in a little olive oil over a low heat for 2 minutes.
4. Add the peppers and garlic and cook for 10 minutes, stirring regularly.
5. Pour in the water and season with salt. Add the potatoes, ginger and bouquet garni. Simmer gently for the amount of time indicated in the table.
6. Discard the bouquet garni. Blend the vegetables with the mascarpone and olive oil in the main bowl fitted with the metal blade and the Blendermix. Gradually add the cooking liquid via the feed tube. Season with the Cayenne pepper.
7. Allow to chill for at least 3 hours in the fridge.
8. Just before serving, sprinkle with mild chilli powder.

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