

Cold Tomato & Capsicum Soup with Chorizo Cappuccino and Garlic Croutons

Ingredients

For the Soup:

- 1 kg ripe tomatoes (e.g., San Marzano or Roma), halved
- 2 red capsicums (bell peppers), halved and deseeded
- 1 red onion, quartered
- 4 garlic cloves, unpeeled
- 2 tablespoons olive oil
- 2 tablespoons sherry vinegar or lemon juice
- Salt and freshly ground black pepper, to taste
- Fresh basil leaves, for garnish

For the Chorizo Cappuccino Foam:

- 100 g cured chorizo, finely diced
- 200 ml whole milk
- 1 teaspoon smoked paprika (optional)

For the Garlic Croutons:

- 2 slices of sourdough bread, cut into cubes
- 2 tablespoons olive oil
- 1 garlic clove, minced
- Salt, to taste

Instructions

1. Roast the Vegetables:

- Preheat your oven to 200°C (390°F).

- Place the halved tomatoes, capsicums, onion, and unpeeled garlic cloves on a baking tray. Drizzle with olive oil and season with salt and pepper.
- Roast for 25–30 minutes, or until the vegetables are softened and slightly charred.

2. Prepare the Soup:

- Once roasted, allow the vegetables to cool slightly.
- Peel the garlic cloves and remove the skins from the capsicums.
- Transfer the vegetables to a blender, add sherry vinegar or lemon juice, and blend until smooth.
- Adjust seasoning with salt and pepper.
- Chill the soup in the refrigerator for at least 2 hours, or until cold.

3. Make the Garlic Croutons:

- In a skillet, heat olive oil over medium heat.
- Add minced garlic and sauté for 1 minute.
- Add the bread cubes and toss to coat.
- Cook until the croutons are golden and crispy.
- Season with salt and set aside.

4. Prepare the Chorizo Cappuccino Foam:

- In a saucepan, cook the diced chorizo over medium heat until it releases its oils and becomes crispy.
- Remove the chorizo pieces and set aside, leaving the rendered fat in the pan.
- Add the milk to the pan and heat gently, allowing it to infuse with the chorizo flavor.
- Optionally, add smoked paprika for extra depth.
- Use an immersion blender or milk frother to froth the milk until it forms a foam.

5. Assemble and Serve:

- Pour the chilled soup into serving bowls.
- Spoon the chorizo cappuccino foam on top.
- Sprinkle with crispy chorizo bits and garlic croutons.

- Garnish with fresh basil leaves.

Serving Suggestions

This dish pairs wonderfully with a chilled glass of dry rosé or a crisp white wine like Sauvignon Blanc.