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Yellow-Pepper Soup

Chef Marco Canora prefers to use a food mill for this savory recipe from his "[Salt to Taste](#)" cookbook because it removes the skins from the peppers, which can sometimes be bitter, and doesn't aerate the soup.

Photo credit: John Kernick

INGREDIENTS

Serves 6 to 8.

1/2 cup [Blond Soffritto Base](#)

3 1/2 pounds yellow peppers (about 7), cored, seeded, and chopped

2 pounds Yukon gold potatoes (about 3 medium), peeled and chopped

2 fresh or dried bay leaves

Coarse salt and freshly ground black pepper

1/2 small bunch of thyme, tied with kitchen twine, plus leaves for serving

1/2 cup extra-virgin olive oil (optional), plus more for drizzling

Croutons, for serving

DIRECTIONS

1. Heat soffritto base in a large pot over medium-high heat. Add peppers and cook, stirring to coat. Continue cooking until peppers are softened, about 3 minutes. Add potatoes and stir to combine.
2. Add bay leaves and enough water to cover the vegetable mixture by about 1 inch (about 9 cups); season with salt and pepper and bring to a boil. Reduce heat to a simmer and cook until pepper and potatoes are almost soft, about 30 minutes.
3. Crush the thyme with the flat side of a knife and add it to the pot. Continue to simmer until peppers and potatoes are completely soft, about 15 minutes more.
4. Remove bay leaves and thyme; discard. Working in batches, pass soup through a food mill fitted with a fine disk. Whisk in 1/2 cup olive oil, if desired; season with salt and pepper. If soup seems too thick, add a little water to thin out. Serve warm, drizzled with olive oil and garnished with croutons and thyme leaves.

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