

Roasted Chilli, Lime & Coriander Soup

Ingredients

10 x sweet banana chillies
1x large onion, roughly
chopped for roasting
6x large cloves of garlic
Tspn ginger
Tspn cumin seeds
Tsp paprika
Tspn dried thyme
Juice of 2 limes

4 salad tomatoes, quarter
Litre of chicken or veg stock
Tsp brown sugar
2 tsp tomato puree
Fresh coriander
Dash of single cream
Salt and pepper to taste

- Pre heat veg oil in a roasting pan on 150°
- Chuck in the chillies, onions, garlic and tomatoes and season with plenty of salt to draw out the juices, put in the oven for 20 mins
- Transfer to a large preheated saucepan or stock pan on medium heat
- Add dried spices and herbs, along with lime juice and sugar, and reduce for 2 mins
- Add stock and simmer for 20 mins
- Add puree and cream, bring heat to medium and stir well. Remove from heat and blitz
- Strain through a fine sieve then add a good handful of coriander
Blitz the coriander into the passed soup
- This will be pretty mild, I added two finger chillies to crank up the heat but hot sauce or hot chilli powder would do if you don't have any

Nick @ The Waggon