

SPICY CHOCOLATE SOUP

Spicy soup with peppers, tomato, spices and chocolate. Typical of Mexican cuisine: ideal as a first course or as an aperitif.



INGREDIENTS:

400 g. tomato pulp
1 red pepper
1 yellow pepper
1 teaspoon of smoked paprika
1/2 teaspoon of red pepper
2 tablespoons of Emilia bitter cocoa powder
 to taste sunflower oil
1 green hot pepper
 qb nachos



Difficulty
EASY



Preparation
60 min



Portions
4

1 Wash and dry the peppers, cut them in half, discard seeds and stalks, salt and sprinkle them with oil. Arrange them in a baking tray with parchment paper and bake at 180° for 30 minutes. Peel and cut them into chunks. Keep aside.

TIP

This dish can be an invigorating soup for the winter, or a delicious appetizer for an aperitif served warm in single-portion glasses. In this case, this dose is enough for about 12 people.

2 Separately, in a large pan, fry the onion in 3 tablespoons of oil, then add the tomatoes pulp and chopped peppers, then the smoked paprika and the chilli. Cook over medium heat for 10 minutes, then blend with the help of an immersion blender. Add the sifted cocoa and mix well. Cook for another 5 minutes.

3 Arrange the spicy cream in single-serving bowls, then decorate with some corn chips or nachos and a slice of hot pepper. Serve hot or warm.