

## Bernd Lippmann's TORTILLA SOUP

This tasty soup was the third course on the menu for the 'Aztec' themed Friends of Te Papa Degustation Dinners featuring TerraVin Wines, 27 & 28 January 2014. In response to a request for the recipe from delighted diners, Executive Chef Bernd Lippmann has generously agreed to share the recipe. It is from his book, Bernd Lippmann, *Hermitage Cuisine*, Hermitage, Aoraki Mount Cook, 2002. This spicy refreshing soup is full of flavour and easily converted into a vegetarian dish by using vegetable stock instead of chicken stock. The hotness is easily adjusted by using more or less chilli, if you make the soup a day in advance the flavour will intensify.

### SOUP

30 ml / 4 T olive oil  
1 onion, medium size, diced  
½ red capsicum, diced  
½ yellow capsicum, diced  
½ green capsicum, diced  
15g / 2 t garlic, crushed  
800 ml / 3 ¾ cup chicken or vegetable stock  
10g / 1½ T cumin, ground  
Salt to taste  
Pepper to taste

5 tomatoes, deseeded & diced  
8g / 1 t sambal olek  
150 ml / ¾ cup tomato juice

### GARNISH

1 flour tortilla cut into strips and fried  
60g / ½ cup cheddar cheese, grated  
12g / ¼ cup fresh coriander, roughly chopped  
1 avocado diced  
120g / ¾ cup of sweetcorn

### SOUP

Heat the oil in a pot, add the cumin and fry over a moderate heat for one minute. Add the garlic and fry while stirring continuously until all the flavours are released. This takes about 2 minutes and the ingredients should not brown. Add the onion, salt and pepper and fry for an additional two minutes. Add the capsicums and fry for a further two to three minutes. Add the sambal olek and two thirds of the tomatoes and continue frying for a further four minutes. The frying process is very important as it releases all the flavours from the ingredients and gives the soup its distinctive taste. Keep stirring well while frying to ensure that all ingredients are evenly fried and do not burn. Add the stock and tomato juice and simmer for six to ten minutes. Taste test and adjust seasoning if necessary.

### GARNISH

Place the prepared garnish, including the reserved diced tomatoes in a soup plate or big bowls and pour the hot soup onto it. This soup will last for two or three days in the fridge and can be easily frozen. If you store or freeze the soup prepare the garnish on the day you will be using it.

**NB: For the TerraVin wine match, the soup was accompanied by TerraVin Chardonnay 2011.**

To include wine in the dish add about about 250ml / 1cup of wine and add it with the stock and tomato juice.

Serves 4 – 6