

Creamy Zucchini Soup – LC

No. of people: 90

Zucchini	75 each or 38 quarts processed
Red Peppers	20
Salt	3¼ Tbsp
Pepper	2 tsp
Margarine	12 Tbsp
Water	9 quarts
Vegetable Broth Powder	1¼ cups

Prep:

Wash the zucchini. Slice using double blade slicing plate in Robot coupe.

Wash and finely dice the Red Peppers.

Cook:

Sauté zucchini with margarine until it is quite soft.

Dissolve broth powder in half of the water. Add this broth and remaining water to the sautéed zucchini.

Using the immersion blender, blend the zucchini / margarine mix with its juices plus the salt and pepper. Be sure to blend thoroughly so the soup has a very creamy consistency.

Add diced red pepper. Shredded carrots can also be added at this point for a very colorful dish. Be sure to blend the zucchini *before* adding the diced /shredded vegetables.

Reheat the mixture, but avoid boiling.

Add more salt and pepper if needed.