



Serves 2-3.

*Ingredients:* 2 red bell peppers, 1 medium sized rutabaga, 1 big onion, 750 ml vegetable stock, salt, 2 TblSps sugar beet molasses, chilli flakes, olive oil, heavy cream for topping.

*Preparation:* Cut the peeled rutabaga, the onion and the bell peppers into cubes. Heat the olive oil and roast vegetables for 3 - 5 minutes. Add vegetable stock and let cook at medium heat for app. 30 minutes. Blend until a smooth texture is reached. Season with salt, sugar beet molasses and chili flakes. Serve with a blob of heavy cream.

*Enjoy!*