

Eat

Keep warm this winter with Jozi's hottest soups.



Cozying up at Clico

This winter you can't go wrong with a delicious dinner at Clico Guest House in Rosebank. It's the perfect place to enjoy a glass of gluhwein in front of the fire. Then follow up with a fabulous three course meal. Their butternut soup is guaranteed to warm the cockles of your heart too. Dinner starts at R220 per person plus R85 per person for wine pairing. Clico welcomes non-resident diners by prior arrangement. Call 011 252 3300 or email info@clicoguesthouse.com

Warm butternut soup from Clico

The taste of Portugal

Parreirinha Portuguese Restaurant in La Rochelle Johannesburg is famous for its traditional colonial Portuguese cuisine. This amazing restaurant on Sixth Street has been wowing foodies forever. We love their seafood soup (with big pieces of calamari and fish in it) as well as the classic green cabbage soup called the Caldo Verde. For the less adventurous you can also order the vegetable soup. La Rochelle, Johannesburg, South Africa. Call 011 435 3809

Lunch at the Terrace

For a glorious lunch, try the newly refurbished Fairlawns' Terrace Restaurant, where Michael Colling (formerly of the Mount Nelson among other glamorous locations) is the new executive chef. Comforting home-made pastas, scrumptious curries and home-made breads are balanced by some sexy numbers like the salmon and tuna duo with tomato chutney and papaya salsa, beef fillet and decadent deserts. The soup of the day is always good. We loved the roast pepper brie soup. There's no better way to celebrate a sunny Highveld afternoon than lunch here. Call 011 804 2540.

Country classics

Casalinga was built by Jenny and Peter De Luca in 1989 as an extension of their home in Muldersdrift and overlooks the rolling hills of the Magaliesburg. The beautiful gardens and the home grown produce make this a true country restaurant. This iconic restaurant is serving up some soup sensational. Call 082 9041392/3 Rocky Ridge Road off Beyers Naude Drive Honeydew

An Italian feast

The menu changes with the season, so you can expect something new with every visit here. Right now the roast aubergine and lentil soup are a hit! The master chef, Ciro, also holds demonstrations where he shows how to cook some of his famous dishes. Call 011 442 5187 (booking advisable) Deli 011 447 103143. 7th Avenue Parktown North



Soup Sensations at La Salsa

Everyone loves to party at Salsa in Illovo. This bodacious restaurant has reinvented fun with jazzy days, lazy days, dress up nights, city lights, dancing queens and in between. But if you've never been before then expect great service, delicious food and good wine – their fabulous shows are legendary but not the subject of this particular piece. We're talking soup and Joburgers in-the-know know that one of the best soups in town is the Salsa, one and only, Can't Walk Straight Prawn and Crab Bisque and yes we did ask for the recipe but frankly it was far too complicated so here's their equally fabulous but not quite as exotic Chunky Tomato and Roasted Pepper Soup recipe. Enjoy! And if you must have the Can't Walk Straight then visit them at 198 Oxford Road Illovo. Tel: 011 447 3868

INGREDIENTS

8 Liquidised fresh rosa tomatoes (approx 1kg)
2 grated carrots (medium size)
2 sticks chopped celery
1 Finely chopped large onion
2 Bay leaves
2 cloves garlic
1 small tin tomato paste
1 teaspoon paprika
1 teaspoon sugar
200gr Italian parsley chopped
1 red pepper
1 yellow pepper
1 green pepper
200 ml cream
50 ml white wine
250 ml water

METHOD

Cut all the peppers into quarters
Drizzle with olive oil
Season with rosemary, salt and ground black pepper
Roast until soft in oven on grill - turning regularly
Roughly chop them when they are cooked and set aside (remove the skins if you want, but it's not necessary)
Brown the onion, celery and garlic with a bit of olive oil, the paprika and tomato paste
Add the grated carrot and fry until carrots are softened
Add the tomatoes
Add the bay leaves and chopped parsley
Add the sugar
Add the water
Add the wine
Simmer for about 30 minutes until flavours are well developed and the mixture is not too liquid (longer if necessary)
Add the chopped peppers to this and then the cream
Reheat, season to taste and serve with chopped parsley to garnish
Best served with Olive ciabatta or garlic bread



Chunky Roast Tomato and pepper soup