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# KITCHEN CONNAISSEUR

## *Chilled Sun Dried Cherry Soup*



This chilled soup is ideal for a summer luncheon , a light dinner, or as a starter for an elegant affair.

It's nice served with fresh walnut bread and a crisp green salad. It can be made two or three days ahead, allowing all the flavours to marinate. In the recipe below we have used a dry white wine, but a dry red wine is just as tasty. Makes 5 – 4 ounce servings.

### *ingredients*

#### SOUP

<b>1 cup (250 ml jar)</b>	<b>Sun Dried Cherry Sauce</b>
<b>1/2 cup</b>	White wine - dry
<b>1 cup</b>	Heavy cream - 35%
<b>1 Tbsp</b>	Lemon juice - freshly squeezed
<b>Pinch</b>	Salt and Pepper
<b>5 Tbsp</b>	Crème Fraîche, heavy cream, or sour cream

#### CREME FRAICHE

<b>2 cups</b>	Whipping cream
<b>2 Tbsp</b>	Sour cream
<b>1/3 cup</b>	Confectioner's sugar

### *instructions*

#### *Soup*

1. In a bowl mix all the ingredients together. If you desire a smoother texture place them in a blender and blend on high for 10 seconds. Cover and chill thoroughly, for at least 4 hours - preferably overnight.

2. To finish, spoon the soup into bowls. To each one add a spoonful of crème fraîche or cream. Stir for a marbling effect.

#### *Crème Fraîche*

In a small bowl combine the cream and sour cream; mix well. Cover and let sit at room temperature overnight. The mixture should start to thicken and have an almost sour taste. Refrigerate. When cold whisk in the confectioners sugar. Store covered in the refrigerator.