



**NEW EPISODES
MONDAYS
AT NOON EST**

"Chilled Summer Afternoon" Chilled Strawberry Soup

**4 cups fresh strawberries
1 cup white grape juice
1 cup plain yogurt
1 1/4 cup fresh cream
1 tbsp honey
1/4 cup Frangelico
1 tsp pink peppercorns
Nutmeg**

**12 large strawberries, sliced thin
1/2 cup crème fraiche
Edible flowers
Pink peppercorns
Fresh mint**

In a blender, puree the strawberries with the grape juice. Set aside 1/2 cup of the puree to use as a garnish. Add the remainder of the soup ingredients and the puree. Adjust the seasoning and chill well. Adjust the seasoning again before serving.

Serve the soup in a chilled bowl. Use a ring mold to arrange the sliced strawberries in the center of the bowl. Fill the strawberry ring with crème fraiche. Pour the soup into the bowls and garnish with drops of the reserved strawberry puree and more crème fraiche. Finish garnishing with edible flowers, peppercorns and fresh mint.

Crème fraiche: thickened cream with a tangy, nutty taste.