

STRAWBERRY CHAMPAGNE SOUP



INGREDIENTS

2 pints garden fresh strawberries

1 orange, juiced

Pinch of salt

2 cups champagne or sparkling wine

Fresh mint, chopped as garnish

Fresh basil, chopped as garnish

DIRECTIONS

- Wash the strawberries and remove any stems. Cut the strawberries into quarters.
- Place strawberries in a large bowl; add champagne or sparkling wine and sugar. Mix well and let the strawberries marinate for 2 hours.
- Pour the mixture into a blender with the juice of one orange and a pinch of salt.
- Blend for 2 minutes.
- Transfer the mixture to a sauce pan and bring to a quick boil.
- Place a large cheesecloth on top of a serving bowl and pour the liquid slowly into the bowl.
- Hold the four corners of the cheesecloth together (there will be strawberry pulp inside)

and let it drain slowly. The remaining mixture in the bowl should be a clear liquid which will become your soup

- Divide the soup into individual bowls and garnish with a few fresh slices of strawberries. Add the chopped basil and mint on top.

Enjoy!

