

CHILLED MELON SOUP
with Mint and Almond Cream

Serves 6

FOR THE SOUP

2 each	<i>Cantaloupe Ripe, peeled, seeds removed and cut into larger cubes</i>
4 ounces	<i>Champagne, Brut</i>
1 Tablespoon	<i>Moscato vinegar</i>
1 Tablespoon	<i>Honey</i>
¼ cup	<i>Orange Juice</i>
To taste	<i>Salt</i>
1 tablespoon	<i>Fresh Mint, chopped</i>

In a blender, combine the melon, champagne, vinegar and honey process until smooth. Add the Orange Juice, mint and salt if necessary. Pour into a container and keep refrigerated until ready to serve.

FOR THE ALMOND CREAM

½ cup	<i>Sour cream</i>
2 Tablespoons	<i>Almond Liquor (Amaretto)</i>

Mix together in a bowl.

TO SERVE

Pour cold soup into serving bowls garnish with the almond cream, toasted sliced almonds and a sprig of fresh mint.

JAMIE WEST
Executive Chef

