
Chilled Peach Soup



Serve with a dollop of crème fraiche, sour cream, or plain yogurt

Ingredients:

- 6 Fresh peaches, blanched in boiling water & peeled; Can substitute an equal volume of other fruit such as blueberries, plums, strawberries
- 1-1/2 cup Riesling wine
- 2 oz. Granulated sugar, more or less to taste
- 1 ea. Star anise, bay leaf, cinnamon stick, root ginger; tie in a cheesecloth sachet
- 1/4 tsp. ea. Allspice, nutmeg
- 1 cup Plain yogurt

Directions:

Place peaches in saucepan with 1-1/2 cups water, wine, sugar, and spices, and cook until soft. Remove sachet and pour into blender with yogurt until smooth, then pass thru a sieve and chill.

Chilled Peach Soup



Serve with a dollop of crème fraiche, sour cream, or plain yogurt

Ingredients:

- 6 Fresh peaches, blanched in boiling water & peeled; Can substitute an equal volume of other fruit such as blueberries, plums, strawberries
- 1-1/2 cup Riesling wine
- 1/4 cup Granulated sugar, more or less to taste
- 1 ea. Star anise, bay leaf, cinnamon stick, root ginger; tie in a cheesecloth sachet
- 1/4 tsp. each Allspice, nutmeg
- 1 cup Plain yogurt

Directions:

Place peaches in saucepan with 1-1/2 cups water, wine, sugar, and spices, and cook until soft. Remove sachet and pour into blender with yogurt until smooth, then pass thru a sieve and chill.