

# STRAWBERRY SOUP



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## SERVES 4

Cook Time: 15 minutes + 1 hour chilling

Preparation Time: 15 minutes

## INGREDIENTS

600g fresh strawberries • 70ml red port wine, or red vermouth • 100g icing sugar • 1 tablespoon lemon juice • 1 small melon, galia or honeydew • 1 handful ice cubes • Water • 4 tablespoons mascarpone • 40g sliced almonds, toasted

## METHOD

Wash the strawberries in cold water and remove the stalks • Place the strawberries, port, icing sugar and lemon juice in a blender, and blend until smooth • Place in the fridge for one hour • In the meantime cut the melon in half, remove the seeds and scoop out small balls using a “Parisienne” melon spoon • Place the balls in ice water (ice cubes + water) and place in the fridge for half an hour • Meanwhile bake the almonds in centre of the oven (at 150°C) until golden brown • Take the cooled strawberry mix out of the fridge and pour out into large soup bowls, adding one tablespoon of mascarpone to each bowl and decorating with the melon balls and the toasted almonds