



## *Caroline's Blueberry Soup*

Adapted by Caroline Boutard Hunt from recipe by Executive Chef/Co-Owner Marcus Samuelsson, Aquavit, New York City. In Sweden, chilled blueberry soup is a popular summer treat that's equally welcome as an appetizer or dessert.

### **Soup**

Yields 1 quart

- 6 c. Fresh or frozen blueberries (no need to defrost)
- $\frac{3}{4}$  c. Sugar
- 2 T. Lemon juice
- 1 t. Ground cardamom
- $\frac{3}{4}$  c. Skinned, pitted and chopped peaches
- 1 c. Hunt Country ***Late Harvest Vignoles*** or ***Vidal Blanc Ice Wine***

1. In a saucepan, combine blueberries, peaches, sugar, lemon juice and cardamom.
2. Over medium-high heat, bring mixture to a boil; cook and stir until sugar dissolves, about 7 minutes.
3. Slightly cool blueberry mixture; transfer to a blender container; purée.
4. In a bowl, combine fruit purée with wine. Strain mixture through a fine sieve.
5. Cool well. Serve in small bowls or dessert wine glasses alongside a glass of Hunt Country ***Vidal Blanc Ice Wine*** or ***Late Harvest Vignoles***.

### **Sour Cream Swirl**

- $\frac{1}{2}$  c. Sour cream
- $\frac{1}{2}$  c. Whipping cream or Half-and-Half
- Sugar to taste.

Mix sour cream with about the same amount of whipping cream, sweeten to taste with sugar. Make a little swirl on each bowl of soup or add a dollop to the shot glasses!