



fusion

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Cold Rhubarb Soup

Yield 6 Cups

This refreshing soup can be served at the beginning or end of a meal. Just enough sugar allows the rhubarb flavor to shine through without tasting too sweet or tart. Served with a dollop of Triple Sec Crème Fraiche, this soup becomes a creamy dessert. For a special treat, the soup can be strained further and used as the base for a Rhubarb Margarita.

2 lbs rhubarb, cut into 1" pieces
1 medium orange, zested and juiced
1 C sugar
3 ½ C Water

Combine the rhubarb, half of the orange zest, orange juice, sugar and water into a large pot. Stir to combine and bring to a boil over medium-high heat. When a boil is reached, reduce to a simmer. Cook uncovered until the rhubarb is tender and falling apart. About 10-15 minutes.

Remove the pan from the heat and allow to cool slightly. When cooled, force the soup through a strainer or food mill to remove any stringy rhubarb fibers, leaving a smooth soup. Refrigerate until ready to serve. The soup can be refrigerated for up to five days.

Serve cold, in a bowl, with a dollop of sour cream, whipped cream or Triple Sec Crème Fraiche (recipe follows).

Triple Sec Crème Fraiche

Yields ½ Cup

½ C crème fraiche
2 teaspoon sugar
¼ teaspoon orange zest

Whisk all ingredients in a bowl. Cover and place in the refrigerator for at least one hour to allow the flavors to blend. Use within seven days.

Recipes by David Musial



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