



**Euro - Plus Design**

*Project Design and Facilitation*

## **CHILLED CHERRY SOUP**

### **A LA CAFÉ BUDAPEST**

3LBS canned pitted cherries  
1 can water  
2 pieces 2" long cinnamon stick  
6 whole cloves  
6 whole all spice  
1 slice lemon  
½ cup sugar  
pinch of salt  
½ bottle dry red wine  
1 pint med. Cream with 1 tbs. flour (non fat dairy cream can be used)

Combine in a large pot, two whole cans of cherries and juice (or jars), and just juice from third can plus one cherry can of water. Add all spices, the lemon slice, sugar and a pinch of salt. Bring to boiling point. Add flour to cream and blend, using a wire whisk. Add cream and wine to cherry mixture and bring to boiling point again.

Remove from flame, let cool. Remove cinnamon sticks, cloves, all spice and Puree in blender. ( I also add fresh cherries if in season) Cut in half and remove pit. Add to pot when cooking. When serving you can add fresh cherries, sour cream, or yogurt.

The recipe says it serves 12

I always double, you don't want to make something this good and not have leftovers...