

Cool as a Cucumber Soup with Tomato Ice and Tasmanian Sweet Crab

This soup is guaranteed to cool you down no matter how hot it is outside.

4 to 6 servings

For the soup:

2 medium cucumbers peeled and deseeded

½ tsp. Kosher salt

Approximately ½ to 1 cup butter milk (low fat works well)

Approximately 2 c. well chilled bottled water

Place all ingredients in blender and puree reserving some water for achieving a smooth consistency.

Pour into bowl and place in refrigerator.

For the tomato ice:

1 large ripe tomato

¼ tsp. kosher salt

½ tsp. balsamic vinegar

Medium sauce pan ¾ full of boiling water AKA blanching water

Medium bowl ¾ filled with ice and water AKA ice bath

Score bottom of tomato with an X and carefully place in boiling water until skin just begins to peel away from tomato. With the use of tongs retrieve tomato from boiling water and submerge in ice bath for about five minutes. Once tomato has cooled peel away skin. Cut tomato in ½ and gently squeeze out seeds. Place tomato in blender with salt and balsamic vinegar and puree until smooth. Pour into small freezer proof container and allow to become completely frozen before using the garnish.

For assembly:

4 to 6 ounces of Tasmanian sweet crab meat (You can substitute other crab meat)

One to two springs of fresh dill.

I find it best to place soup bowls in freezer hours before assembly to maintain the chill on the soup while enjoying its cooling effects. Ladle chilled cucumber soup into bowl. With the use of a melon baller scoop three balls of tomato ice into the center of the soup. Now place a portion of the crab meat on top of the tomato ice and garnish with dill leaves.