

C H E F M A R K R E C I P E :

Moroccan-Spiced Cold Tomato Soup

Chef Mark Schoenthaler

PERSONAL CHEF SERVICES

Classic cuisine with a contemporary flair.

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4 Servings (makes about 5 cups)

1 small onion finely chopped
2 Tablespoons olive oil
1 teaspoon paprika
½ teaspoon ground ginger
½ teaspoon ground cumin
½ teaspoon ground cinnamon
1 14-16 oz. can Italian brand whole tomatoes in juice
2 cups chicken stock
2 teaspoons honey
2 Tablespoons chopped parsley (or more to taste)
2 Tablespoons chopped cilantro (or more to taste)
½ lemon juiced (use other half for slices for garnish)

Cook onion in olive oil with spices until onion begins to lightly brown 4-5 minutes. Coarsely chop tomatoes and add mixture with all reserved juice, stock and honey. Bring to a boil and simmer for 5 minutes. Remove from heat and let cool slightly. Add lemon juice, parsley, and cilantro. Adjust seasoning with salt and fresh ground black pepper. Chill until very cold. Serve in chilled bowls garnished with lemon slices, and (crème fraiche if you're not counting calories).

I hope you enjoy this light summer soup with family and friends.