

Chef from the Hood Recipes



Chef:
Martin Courtman

Restaurant:
Chateau Souverain

Recipe:
Chilled Sonoma tomato-vegetable soup!

Ingredients:

16 ripe tomatoes blanched, peeled & seeded
4 English cucumbers peeled & seeded
4 red bell peppers peeled & seeded
2 celery stalks trimmed
1/2 medium onion peeled
1 Jalapeño pepper cored, seeded & chopped fine
1 Serrano chile cored, seeded & chopped fine
8 ounces (1 cup) tomato juice
2 ounces (1/4 cup) Sherry wine vinegar
3 ounces (scant 1/3 cup) olive oil
1/4 cup chopped fresh herbs
Italian parsley, chives, cilantro & tarragon
salt, freshly ground pepper & cayenne pepper

· Chef Courtman creates this refreshing summer Gazpacho-style soup with local produce. He suggests adding a few fresh scallops or prawns that have been cooked in limejuice to each bowl as a variation. Serve with Chateau Souverain Zinfandel or Chardonnay.

· After vegetables have been peeled, cored and seeded, cut everything into 1-inch pieces. Place all in a stainless steel bowl along with the Jalapeño pepper and Serrano chile. Add the vinegar, tomato juice and olive oil. Season lightly with salt, freshly ground pepper and cayenne pepper. Cover tightly and refrigerate overnight, stirring occasionally.

· Place mixture in a food processor and, using the pulse setting, mince until the vegetables are fine but still have texture to them. Return mixture to bowl and add the freshly chopped herbs, and correct the seasoning to taste. Chill well and serve in icy cold bowls.