

Strawberry Soup

Recipe By *Nechama Norman*



Cooking and Prep:  20
m

Serves:  4

Contains: 

Preference: Dairy

Difficulty: Easy

Occasion: Passover, Shavuot

Diet: Vegetarian, Gluten Free,
Pescetarian

Source: Whisk by Ami
Magazine

This recipe is from my sister-in-law Chaya Leah S., who is an amazing and gourmet cook. Anything she makes you can be sure is delicious and fresh. This is one of those "go-to" Shavuos recipes that you find yourself making year in and year out. I like having something ready to eat on the table on Shavuos when all the guests can be coming at random times. This is fresh and light and looks pretty while it's sitting, waiting to get eaten.

Ingredients (7)

Main ingredients

- 2 pints (16 ounces) strawberries, thawed (if frozen)
- 1 cup water
- 1/2 cup sugar
- 2 teaspoons lemon juice

3 cups vanilla yogurt

1 cup heavy cream

fresh fruit, for garnish

Start Cooking

For the Soup

1. In the jar of a blender, puree strawberries.
2. In a saucepan over medium heat, combine water, sugar, and lemon juice. Bring to a boil and simmer for 10 minutes. Stir in strawberry puree.
3. Add yogurt and cream just before serving. Garnish with fresh fruit.

Note:

You can make this ahead of time. Make the strawberry mixture and freeze it. Thaw it on Yom Tov morning, and add in yogurt and cream.