

# Refreshing Fruit Soup

Recipe By *Brynie Greisman*



Cooking and Prep:  20  
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Serves:  10

No Allergens

Preference: Parve

Difficulty: Easy

Occasion: Shabbat, Sukkot

Diet: Salt Free, Vegan, Gluten

Free, Low Fat, Vegetarian,

Pescetarian

Source: Family Table by

Mishpacha Magazine

This recipe is convenient all year round as it uses canned fruit, as opposed to fresh.

## Ingredients (6)

### Main ingredients

- 1 jar (24 ounces or 680 grams) pitted cherries, with juice
- 2 cups water, divided
- 1/3 cup sugar
- 1 package (3 ounces or 85 grams) vanilla pudding mix

- 3 medium canned peach halves, cut into small pieces
  - 1/2 bag (8 ounces or 225 grams) frozen strawberries
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## Start Cooking

### To Prepare Fruit Soup

1. Place cherries, one cup water, and sugar in a medium-sized pot. Bring to a boil.
2. Lower flame. Remove a few spoonfuls of the hot liquid and quickly dissolve the pudding mix into it, stirring constantly.
3. Return to pot and continue stirring for three to five minutes, or until pudding is thoroughly dissolved. Remove from flame.
4. Add peaches, strawberries, and remaining one cup water. Mix gently and cover pot.
5. Allow to cool and then refrigerate.
6. Serve chilled in small glasses or bowls.

### Credits

Photography: Daniel Lailah.

Food Styling: Amit Farber.