

Chilled Cantaloupe, Ginger and Mint Soup with Popping Pink Crema

2 ripe cantaloupes peeled seeded and cut in chunks (about 3 lbs.)
1 small Serrano chili (seeded if you prefer it milder)
3 tablespoons chopped fresh ginger
1 teaspoon minced garlic
¼ cup chopped fresh mint (extra for garnish)
grated zest of one lime
6 tablespoons of fresh lime juice (about 3-4)
1 teaspoon sea salt

¼ cup sour cream
1 teaspoon pink peppercorns
1 teaspoon pink salt

In a blender or processor pulse ginger, garlic, Serrano, and fresh mint until finely chopped. Add lime zest, lime juice, salt and cantaloupe. Process until smooth. Food processor will keep the constancy slightly more chunky.



Toast the pink peppercorns over high heat in a sauté pan for about 1 minute. Cool. Crush with the flat side of a knife. Mix the peppercorns with the sour cream. Serve soup cold, spoon a bit of crema on top, sprinkle with pink salt and garnish with chopped fresh mint.



Variations

- Substitute other melons for the cantaloupe. Try Honeydew or Crenshaw.
- Feel free to adjust the Serrano chilies and the fresh ginger. If you like it to have a little more kick, definitely up the quantity.
- Fresh cucumber would be a nice addition.
- To make the soup sweeter and more for dessert. Delete the garlic and Serrano. Drizzle in a bit of honey or a sprinkle of sugar. Tangerine or Lavender honey would be great. Quai Sud French sugars, Oriental spice, ginger or vanilla would be awesome. Spoon a bit of vanilla ice cream in the center of the bowl surround with soup and garnish with fresh mint. Experiment with the ice creams too; try sorbet, like mango or blueberry.
- Play with the crema (just a fancy word for cream). The peppercorns are a nice fragrant partner to the soup but try toasted coriander seeds or stir in extra ginger or lime zest.