

Chef David Everett's
CHILLED FRUIT SOUP
with French Cream & Local Fruit Salsa©
from Blue Talon Bistro
~ serves 6 ~

Ingredients

1 ea.	Ripe Pineapple, cut into large chunks
1/2 cup	Orange Juice
1/4 cup	Passion Fruit Concentrate
3 Tsp.	Local Virginia Honey

Puree all four ingredients together in a blender until smooth. Place a slice of the French Cream Terrine in the bottom of a wide rimmed soup plate and pour soup over terrine until it is almost covered. Top with a generous spoonful of the Fresh Local Fruit Salsa.

FRENCH CREAM

Ingredients

2 1/2 Tsp	Powdered Gelatin
4 cup	Heavy Whipping Cream
2 cup	Granulated Sugar
4 cup	Creme Fraiche
4 tsp	Vanilla Extract

Line an 8" x 4" loaf pan with plastic film. Balloon the gelatin in a small amount of cream at room temperature. Combine the sugar and whipping cream in a double boiler and stir until all sugar is dissolved. Add the ballooned gelatin and stir until batter is well mixed. Mix the creme fraiche and the vanilla extract until smooth and then add the combination to the cream batter. Stir until all ingredients are well mixed. Pour batter into plastic lined loaf pan and refrigerate overnight.

FRUIT SALSA

A simple combination of finely diced local fresh fruits in season, combined with local fresh herbs, lemon zest and lime zest. In our summer version we combine fresh local blueberries, peaches, melons, purple basil and lemon/lime zest.