



Crema Fría de Melón con Oporto a la Hierbabuena (Cold Melon Cream Soup with Port Wine & Mint)

Serves 8 (1.5 cups/person):

2 large, ripe cantaloupes (about 5 pounds each)
1 tablespoon cornstarch
1 cup plus 6 tablespoons port wine
1/4 teaspoon salt, or to taste
1 cup heavy cream

As a garnish:

24 cantaloupe balls (cut from the 2 melons)
16 fresh mint leaves
2 or 3 oz of tiny, precooked bay shrimp (or 16 small shrimp,
boiled and peeled, sliced in half lengthwise)

Cut cantaloupes in half and remove the seeds. Using a small melon-baller, scoop out 24 balls; set aside for the garnish.

Peel melons and cut them up. Place in a saucepan with 1 cup water and bring slowly to a boil. Dissolve cornstarch in 1 cup of the port and add to cantaloupe as soon as the water boils. Cook over low heat, stirring, until thickened – about 15 minutes. Season with the salt. Purée and strain through a medium sieve. Chill. When the soup is very cold, add cream and remaining 6 tablespoons port. Serve cold.

Place shrimp on each bowl and pour soup, garnishing with 3 melon balls and 2 fresh mint leaves on top.

Wine Pairing:

Marimar Estate Rosaleda Rosé

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by Marimar Torres