

Strawberry Soup

From Baroness Lady Genievieve de´Charbonneau

4 pints Strawberries (cleaned, cored and sliced)
½ -cup sugar
1-tbl. cinnamon
¼ teaspoon nutmeg

¼ teaspoon ginger
2 pints heavy cream (optional)
2 liters ginger ale (optional)
1 bottle champagne

Take strawberries, stock, sugar and spices and gently cook over low heat for 30 minutes. Let mixture cool and puree in a food processor until liquefied. Chill and store mixture until serving time.

Sideboard:

Variants include stirring in cream and serving, or cream and ginger ale, or cream and champagne.

Don't overcook strawberries as they can become bitter. Also, you can add or decrease the sugar depending on how sweet your berries are.

This also works well with raspberries, blueberries and blackberries, however, you will need to put sieve this to get rid of the seeds.