

Soup List of Recipes:

Costoluto Genovese Tomato Soup with Crème Fraîche Pesto
Fresh Pea Soup à la Elizabeth David
Mushroom Soup

COSTOLUTO GENOVESE TOMATO SOUP WITH CRÈME FRAÎCHE PESTO

I planted this heirloom tomato for the first time about seven years ago. I fell in love with its rich, intense flavor. Much to my delight, I have not had to re-plant! It "volunteers" every year in my garden. It is a late-harvest tomato, but it is always worth the wait. I oven-dry the bounty, cover with olive oil, and freeze for winter use. It is my all-time favorite.

SERVES 2 AS A MAIN COURSE

3 large Costoluto Genovese tomatoes
1 medium onion, sliced
1 clove garlic, chopped
1/4 tsp freshly ground black pepper
2 cups chicken stock
*Kendall Farms Crème Fraîche pesto**
one large croute per serving

1. Peel, seed and slice the tomatoes.
2. Put the tomatoes, onion, garlic, pepper and stock into a sauce pan. Simmer about 15 minutes, or until the onion is cooked.
3. Transfer all to a food processor. Process to desired consistency.
4. Serve in warm bowls. Stir 2 to 3 tablespoons of crème fraîche pesto into each bowl.
5. Serve with a warm croute. (I like to put mine in the bottom of the bowl and pour the soup over. But that's optional.)

* The Crème Fraîche Pesto recipe is to be found in **Sauces and Dressings**.

**Kendall Farms Crème Fraîche
Fresh Pea Soup à la Elizabeth David**

*2 lbs fresh (or frozen) green peas
2 chopped green onions
a few Romaine lettuce leaves, chopped
5 - 6 cups chicken stock
6 oz Kendall Farms Crème Fraîche
salt and pepper
1/4 inch thick piece of ham, cut into small dice (optional)
fresh mint leaves, chopped*

1. Put the peas, onions and lettuce into a soup pot. Cover with the stock. Bring to a simmer and cook until the peas and onions are tender.
2. Using a slotted spoon, put most of the solids into a food processor. (Leave some of the peas in the bottom of the pot; they add texture and interest to the soup.)
3. Puree the solids. Add the Kendall Farms Crème Fraîche. Puree.
4. Return the pureed solids to the soup pot. Reheat the soup, blending well with a whisk. Add salt and pepper, to taste. When the soup is hot, serve.
5. Pass the chopped mint as garnish.
6. Pass a bowl of diced ham so that each guest may add a generous tablespoon to their soup.

A lovely soup for a cold winter's day.

**Kendall Farms Crème Fraîche
Mushroom Soup**

SERVES 4

Real homemade mushroom soup is a quick and elegant meal. Fresh mushrooms are available year round at most supermarkets. During the season, wild mushrooms may be used instead of or mixed with cultivated ones.

1 lb fresh, firm mushrooms, cleaned and coarsely chopped
1 tbs unsalted butter
2 tbs minced shallots
1/4 tsp dried thyme
1/2 bay leaf
1 tsp salt
1/2 tsp freshly ground pepper
1 cup Kendall Farms Crème Fraîche
1-1/2 cup chicken stock
1 tbs minced parsley

1. Melt the butter in a heavy pan and saute the shallots until transparent.
2. Add the mushrooms, thyme and bay leaf.
3. Saute until the mushrooms release their liquid.
4. Add the salt, pepper and chicken stock. Bring to a boil. Reduce the heat and simmer for 10 minutes.
5. Temper the crème fraîche into the soup and simmer for 2 minutes.
6. Adjust seasonings, and serve in bowls with crusty bread.