

Watermelon Soup

Yield 4 to 6 servings

7 cups diced watermelon
Pinch of salt
Pinch of cayenne
1 Tblsp red wine vinegar (I used pomegranate balsamic)
4 Tblsp fresh lime juice, plus lime wedges for serving
2 cups diced cantaloupe
2 cups diced cucumber
2 Tblsp olive oil

Chives, basil leaves and mint leaves for garnish
Pinch of crushed red pepper (optional)
Pinch of flaky salt (optional)

Step 1

Purée 5 cups of diced watermelon. Strain through fine mesh into a bowl. You should have about 4 cups. Season with salt, cayenne, 1 Tblsp vinegar and 2 Tblsp lime juice. Refrigerate.

Step 2

To serve, place remaining watermelon, cantaloupe and cucumber in small bowl. Toss with a bit of salt, 2 Tblsp lime juice and 2 Tblsp olive oil. Divide into soup bowls.

Step 3

Ladle purée into each bowl. Garnish with chives, basil, mint. Also red pepper and flaky salt if desired. Pass lime wedges separately.