



## Cuisine of Jean-Charles Berruet

### Soupe aux Concombres et Tomates Cucumber Tomato Soup

*Serves 6*

1 cucumber (seedless European type), peeled  
6 medium tomatoes, peeled, seeded, and chopped  
1 tablespoon olive oil  
1 onion, chopped  
1 clove garlic, chopped  
1 quart chicken stock  
2 sprigs dill  
1 tablespoon sugar  
1 pinch nutmeg  
3 tablespoons sour cream  
1 tablespoon chopped parsley

1. Peel the cucumber. Cut part of the cucumber into small dices (to make 2 tablespoons). Set aside. Cut the rest of the cucumber into slices.
2. Put the oil in a large saucepan. When hot, add the onion, tomatoes, and garlic. Stew for 5 minutes. Pour the chicken stock over the vegetables. Add the dill, sugar, nutmeg, and sliced cucumbers. Bring to a boil, then simmer for 30 minutes.
3. Put the soup in the blender. Run until smooth.
4. Chill the soup. When cold, whip in the sour cream. Add the previously diced cucumbers and salt and pepper to taste. Serve in cold bowls. Sprinkle with chopped parsley.

Very summery, very cool. Use nice, vine-ripened tomatoes.