

Orangey Blueberrie Soup

Chef John Gonzales
A Chef's Kitchen

4 cups orange juice, divided
1 pint blueberries, washed & stemmed
3 tablespoons honey
1/4-1/2 teaspoon cinnamon

2 tablespoons arrowroot or cornstarch
2 tablespoons water

1 teaspoon orange zest
1/2 cup buttermilk

Mint for garnish

Heat two cups of orange juice in a non reactive pan. Add blueberries and bring to a boil. Reduce to a simmer and add honey and cinnamon. Dissolve cornstarch in water and whisk into hot blueberry mixture. Add orange zest. Remove from heat and allow to cool. Add remaining orange juice. Strain mixture and reserve the liquid. Puree blueberries in a blender and add back to soup liquid. Chill well and add buttermilk. Garnish with fresh mint. Yield: 6 cups