

CHILLED

Soups

COOL SUMMER SOUPS ARE A RESTAURANT FAVOURITE, BUT ARE THEY HARD TO MAKE AT HOME? NOT AT ALL! HERE'S HOW.



Tumblers, Easy Tiger Goods; silver spoons, Cynthia Findlay Antiques.



PREP
30 minutes
TOTAL TIME
4 hours

TOMATO + WATERMELON + JALAPEÑO

SWEET & SPICY GAZPACHO


WHEN: Appetizer or cocktail "shooter"

WHY: Simple to make, flavourful and tastes even better the next day.

[FULL RECIPE PG. 98](#)



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Preserve the bright hue of this soup by blanching the greens, then shocking them in an ice bath

WATERCRESS
+
POTATO
+
YOGURT



PREP
30 minutes
TOTAL TIME
4 hours

Soup bowls, The Salt & Pepper Catering Co.; flatware, water glasses, Hopson Grace; wineglasses, ladle, Cynthia Findlay Antiques; marble bowl, Absolutely Inc.; napkins, Putti

WATERCRESS VICHYSOISE

WHEN: Appetizer or light main course

WHY: Creamy, satisfying and beautiful. A spoonful of tarragon yogurt adds a bit of zing.

FULL RECIPE PG. 98

THAI-INSPIRED SEAFOOD BISQUE

WHEN: Small-portion first course
or hearty summer supper

WHY: An exotic spin on everyone's
favourite summer classic. Corn and
lemongrass are a sublime combo.

FULL RECIPE PG. 98

COCONUT MILK

+
CORN
+
CRAB



PREP
40 minutes
TOTAL TIME
4 hours



Water glass, soup bowl, small bowl (with basil and cilantro), spoon, Cynthia Findlay Antiques; table, Context Design.

STRAWBERRY
+
LIME JUICE
+
MASCARPONE



PREP
25 minutes
TOTAL TIME
4 hours

STRAWBERRY SOUP & CRISPY SHORTBREAD

WHEN: For dessert, of course!

WHY: Dessert soups are all the rage — and delicious! Homemade shortbread and a dollop of mascarpone are stellar additions.

FULL RECIPE PG. 100

Soup bowl, Hopson Grace; vase, Cynthia Findlay Antiques; sugar bowl, sugar spoon, Putti.



←
Serve with shortbread crisps (see right for our how-to)

HOW-TO: SHORTBREAD

Whether savoury or sweet, crispy shortbreads are the perfect side for chilled soup.

- 1 cup all-purpose flour
- 2 tsp granulated sugar
- ½ tsp freshly ground pepper
- ¼ tsp kosher salt
- ½ cup butter, softened



1.

STIR dry ingredients, then put aside. Beat butter until fluffy, then mix in dry mixture.



2.

SHAPE dough into a ball, then press into a disc. Wrap in plastic wrap and refrigerate 30 minutes.



3.

ROLL dough to ¼" thickness. Cut into 2" rounds or diamond shapes.



4.

BAKE on an ungreased baking tray, 20 minutes.

FULL RECIPE & FLAVOUR VARIATIONS PG. 100