

Wild Blueberry Soup with Lime Crème Fraiche

(Serves 1)

1 cup fresh blueberries
1/3 cup orange juice
2 Tablespoons light agave nectar
1/8 teaspoon pumpkin pie spice
Dash of salt
1/4 teaspoon lime juice
1/4 teaspoon lemon juice
1/4 cup milk
1/4 cup heavy cream

Garnish:

As desired Crème Fraiche or heavy cream; mint springs; grated lime zest

In a medium sized saucepan, combine blueberries, orange juice, agave nectar, pumpkin pie spice and salt. Bring to a boil over medium high heat; stir until mixture thickens and blueberries start to burst, about 5 minutes.

Process the blueberries with lime and lemon juice using an immersion blender or after cooling, use a food processor. Cover; chill until serving.

Stir in combined milk and heavy cream until smooth. Place in stemmed glass. Dot top of soup with heavy cream or Crème Fraiche; run a toothpick through dots to form a design. Dip wet mint sprig in lime zest. Use to garnish the top of soup before serving.
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