

Melon Soup w/ Crab & Fennel

Soup

- 1 cantaloupe, sliced
- 2 cups green grapes
- 4 tbsp sherry vinegar
- 2 tbsp verjus
- 1 tbsp olive oil
- salt & pepper to taste

Crab & Fennel Garnish

- ¼ lb Jonah crab
- ¼ cup cantaloupe, diced
- ½ cup green grapes, sliced
- 1 bulb baby fennel, sliced
- salt & pepper to taste
- espelette chili powder
- 1 tbsp olive oil
- sherry vinegar to taste
- ¼ bunch chopped chives

HOW-TO

Puree Soup

Cut open cantaloupe and clean out seeds. Puree in blender with grapes, verjus liquid and sherry vinegar. Season with salt and pepper. (If melon is very ripe, may need to add water to thin out.) Amount of sherry vinegar will depend on ripeness too

Fennel & Crab Garnish

Slice baby fennel and put in ice water (optional). This will get the fennel crispy. Slice grapes and put in mixing bowl with fennel, diced cantaloupe and crab. Season with salt, pepper, espelette, olive oil and sherry vinegar. Add chives and mix together.

Ladle soup into bowls and top with fennel & crab mix