



MORGENSTER

FOUNDED 1711



WINE AND OLIVE ESTATE

CHILLED NECTARINE AND GOAT'S CHEESE SOUP

RECIPE 52/98

What you will need:

6 nectarines, pitted and cut into wedges

half a cucumber, peeled, deseeded and diced

1 yellow pepper, chopped

60ml dried apricots, soaked in hot water, drained and chopped

30ml honey

60ml white balsamic vinegar

30ml **Morgenster Extra Virgin Olive Oil**

1 large clove of garlic, cut in half

salt and pepper

100g goat's cheese

200ml water

CROUTONS:

1 baguette, sliced and cut into cubes

sunflower oil, for frying

**FLOS
OLEI
2014**

MORGENSTER
EXTRA VIRGIN OLIVE OIL
AWARDED 98%
1 OF 11 WORLDWIDE

How to prepare:

In a bowl, toss the nectarines, cucumber, pepper and apricots.

Add the honey, balsamic, olive oil, garlic, salt and pepper and three-quarters of the goat's cheese, reserving a quarter for garnish.

Cover and refrigerate overnight. Discard the garlic.

Transfer the contents of the bowl to a blender and puree.

Add the water and puree until very smooth and creamy.

Add a bit more water if the soup seems too thick.

Check the seasoning. Refrigerate until well chilled.

Serve garnished with sliced nectarines, the remaining goat's cheese and croutons.

CROUTONS:

Heat the oil in a pot or deep-fat fryer and fry chunks until golden brown and drain on paper towel.

Recipe supplied by The Star, Angela Day.