

## **Chilled Wine Fruit Soup with Blueberry Sorbet**

**Pastry Chef Lauren Deily**

1 Tbsp. orange zest, finely chopped  
½ cup orange juice  
2 cups Riesling wine  
1 lb. firm red plums, cut into wedges, pits removed (about 10)  
1 lb. Bing cherries, stems removed and pitted  
1 large sprig of fresh basil (6-8 leaves)  
1 lb. red grapes  
1 lb. blueberries  
1 lb. strawberries, hulled and cut into wedges

Place the chopped orange zest, orange juice and wine in a saucepan. Bring to a boil and boil for 1 minute. Add the plum wedges and whole cherries to the liquid. Add the basil sprig, return to a boil, and cook for 1 minute. With a slotted spoon, remove the fruit from the cooking liquid and transfer it to a shallow bowl (do not crush the fruit).

Return the basil to the cooking pan, add the grapes, return the mixture to a boil, and cook for 30 seconds. Transfer the grapes to the bowl with the plums and cherries, leaving the basil in the liquid.

Add the blueberries and the strawberry wedges to the cooking liquid. Return the mixture just to the boiling point, then skim off the fruit, adding it to the bowl. Pour all of the liquid that has collected in the bowl back into the cooking pan. Boil the cooking liquid until reduced by about one-third. Pour the reduced liquid over the fruit and chill several hours to develop the flavors. Remove the basil sprig before serving.

### **Blueberry Sorbet:**

2 lbs. 8 oz. fresh blueberries  
1 cup water  
2 cups simple syrup, room temperature  
3 drops of lemon juice

Place the blueberries and water in a saucepan and cook over medium heat for about 10 minutes or until the blueberries pop open and begin to fall apart. Strain, pressing firmly on the contents of the strainer; discard the pulp. Add the simple syrup to the blueberry juice and add the lemon juice. Process the sorbet in an ice cream freezer following the manufacturer's instructions. Transfer to a chilled bowl and store, covered, in the freezer.

Presentation: Spoon a portion of the fruit and juice into the center of a dessert bowl. Place a scoop of the blueberry sorbet in the middle right on top. Sprinkle orange zest over the sorbet and decorate with a few berries.