



Cucumber Soup with Wasabi Avocado Cream

Serves 6 (makes about 6 cups)

3 seedless cucumbers (usually plastic wrapped), peeled seeded and sliced
1/2 cup cold water
1/2 teaspoon distilled white vinegar
1 tablespoon kosher salt
1 ripe California avocado, halved, pitted, and peeled
1/2 teaspoon fresh lime juice
1 (8-ounce) container plain yogurt
1 teaspoon wasabi paste, or 1 1/4 teaspoons wasabi powder mixed with 1/2
teaspoon water, or to taste
2 tablespoons finely chopped fresh chives
Freshly ground black pepper
1 1/2 cups ice cubes
OPTIONAL GARNISH: finely chopped fresh chives

Purée cucumbers with water, vinegar, and 2 teaspoons salt in batches in a
blender until very smooth. Transfer to a bowl.

Mash together avocado, lime juice, and remaining 1 teaspoon salt in a small
bowl with a fork until smooth. Whisk in yogurt, wasabi, chives, and pepper to
taste.

Just before serving, blend cucumber soup with ice in batches until smooth.
Serve topped with wasabi avocado cream and sprinkled with chives, if
desired.

COOK'S NOTES

The soup can be made (but not blended with the ice) up to 1 day ahead;
refrigerate, covered.

The wasabi avocado cream can be made up to 1 day ahead. Cover with
plastic wrap placed directly on its surface and refrigerate.

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Lisa

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