

# Salt and Serenity

## Melon Soup

Serves 4

1 large ripe honeydew melon, peeled, seeded and diced into 1 inch chunks

Zest of 1 lime

1 Tablespoon lime juice

2 tablespoons chopped mint leaves (about 30 small mint leaves)

$\frac{1}{8}$  teaspoon kosher salt

1 large ripe cantaloupe, peeled, seeded and diced into 1 inch chunks

$\frac{1}{3}$  cup orange or clementine juice

$\frac{1}{8}$  teaspoon kosher salt

$\frac{1}{4}$  cup blueberries (for garnish)

1. Place honeydew, zest, lime juice, chopped mint and salt in food processor, fitted with stainless steel blade. Puree until smooth. Transfer to covered container and chill for at least 4 hours. (Can be prepared 24 hours in advance)
2. Place cantaloupe, orange juice and salt in food processor, fitted with stainless steel blade. Puree until smooth. Transfer to covered container and chill for at least 4 hours. (Can be prepared 24 hours in advance)
3. Set out 4 shallow bowls. For an elegant serving presentation, transfer soups to glass pitchers. Simultaneously (from opposite sides) pour both the cantaloupe soup and honeydew soup into bowl. You can also use two  $\frac{1}{2}$  cup dry measuring cups as ladles.
4. Garnish with blueberries.