

NYMM Cold Soups Recipe Index

Gazpacho 1 NYMM.docx

Gazpacho 2 NYMM.docx

Pineapple Coconut NYMM.doc

Cherry Tomato Basil NYMM.doc

Chilled Melon Mint NYMM.docx

Chilled Pumpkin NYMM.docx

CHERRY TOMATO BASIL SOUP NYMM 10 GALLONS

INGREDIENTS:

1	quart	Olive Oil	
2	quarts	Green Peppers, 1/8" dice	
2	cups	Shallots	
6	Tbspn	Garlic, chopped	
1	quart	Tomato paste	
10 #5	cans	Tomato juice	
10 #5	cans	V8 juice	
4	gallons	Chicken stock	
2	Tbspn	Tabasco	
4	bunches	Basil	}
2	cups	Olive oil	} Blended
to taste		Salt and Pepper	

METHOD:

Blend ingredients together

Season to taste

Garnish with 24 peeled Cherry Tomatoes and Basil leaves per gallon

Chilled Melon Mint Soup NYMM

Yield 5 Gallons

Ingredients:

36 Lb Honeydew melon (fresh)
2 Oz Lemon Juice
1 Qt. Plain Yoghurt
1 Pt. Heavy Cream
1 Cup Midori Liqueur
2 Cups Chopped Mint
1/2 Cup Sugar

Method:

Puree all ingredients except Mint and Sugar until very smooth.
Add Mint and Sugar to taste, according to sweetness of Melon.

Chilled Pumpkin Soup - NYMM **Yield: 2 Gallons**

Ingredients:

1 #10 Tin	Pumpkin Pure
3 Qt	Milk
1 Qt	Heavy Cream
2 Cups	Maple Syrup
2 Tbspn	Cinnamon
2 Tbspn	Nutmeg

Method:

Blend all ingredients until very smooth

Check seasoning

Serve in Hollowed out roast Pumpkin on Fall leaves.

Gazpacho Soup 1 NYMM

Yield 8 Gallons

Ingredients:

Plum Tomato 1" Diced	15 Lb
Canned Plum Tomato	30 Lb
Cucumber 1" Diced Peeled	15 Lb
Canned Diced Red Pepper	3 Lb 12 Oz
Yellow Onion (Diced)	2.5 Lb
Garlic (Puree In Food Processor)	2 Oz
Celery (Puree In Food Processor)	4 Oz
Olive Oil	3 Qt
White Vinegar	1.5 Qt
Chicken Consommé	2 Gals
Tabasco	2 Tbsp
Salt	1 Oz
Sugar	1 Oz
Tomato Juice	3 Qt
Balsamic Vinegar	1 qt

Method:

Blend all ingredients in robot coupe.

Gazpacho Soup 2 NYMM - Yield 8 Gallons

Ingredients:

Diced Plum Tomatoes	15 Lbs
Plum Tomato	5 Cans
Half Moon Cucumber	20 Lbs
Canned Red Peppers	3 Lbs
Yellow Onions	2½ Lbs
Chopped Garlic	1 oz
Olive Oil	2½ Gallons
Chicken Stock	2 Gallons
V8 Juice	1 Qt
Celery	2 Lb
White Bread	2 Loaves
Cumin	To Taste
Salt and Pepper	To Taste
Sundried Tomato (Soak)	6 Lbs

Method:

Cook the sundried tomato in chicken stock to tenderise.

Chop finely in the Robot Coupe.

Mix all ingredients and leave to soak overnight.

Blend all ingredients until very smooth.

Adjust seasoning.

CHILLED PINEAPPLE COCONUT SOUP - NYMM

8 Gallons

INGREDIENTS:

3	trays	Pineapple
12x15oz	cans	Coco Lopez
6	qts	Yoghurt
1/2	litre	White Rum
1	can	Pineapple
2	tubs	Sour Cream

INGREDIENTS:

Puree the Pineapple

Add the Coco Lopez, Yoghurt, Rum and Pineapple

Strain through conical strainer

Finish with Sour Cream

Garnish with diced Pineapple and Toasted Coconut.