
Chilled Raspberry Champagne Soup

Chef Wesley Duval - Charley's Crab Restaurant - Sarasota, FL
Sarasota's Chef Du Jour - 1992

1 quart frozen raspberries, thawed
6 ounces fresh orange juice
8 ounces heavy cream
8 ounces champagne
unsweetened whipped cream (for topping)
fresh mint (for topping)

In a large bowl, combine the raspberries, juice and cream. Mix well.

Stir in the champagne.

Chill and serve in chilled bowls with unsweetened whipped cream and fresh mint.

Yield: 6 to 8 servings

Soups, Chili, Stew

Per Serving (excluding unknown items): 1051 Calories; 84g Fat (83.8% calories from fat); 6g Protein; 31g Carbohydrate; trace Dietary Fiber; 311mg Cholesterol; 87mg Sodium. Exchanges: 1 Fruit; 1/2 Non-Fat Milk; 17 Fat.