

Golden Tomato and Peach Soup

Serves 6

This soup is served cold and is a great alternative to Gazpacho during peach season. The recipe is from Big Heart, Little Stove by Erin French. We only make a half recipe with less spice. The original recipe calls for seasoned rice vinegar which is just rice vinegar with a lot of salt and some extra sugar. We use regular rice vinegar and double the small amount of kosher salt. Maldon salt is a sea salt that is known for its large, delicate flakes. It is from the seaside town of Maldon. We got it from Amazon.



Ingredients for Soup:

- 1 lb. yellow tomatoes
- 1 ripe peach
- 1 clove of garlic
- 1 Tbsp. rice vinegar
- 2 dashes of hot sauce
- 1/2 tsp. kosher salt
- 1 Tbsp. olive oil
- 2 Tbsp. fresh Thai basil leaves
- 2 Tbsp. fresh cilantro leaves
- 4 pinches of Maldon salt

Ingredients for Garnish:

- 1 ear of fresh sweet corn
- 1 cup Sungold tomatoes
- 1 lime

Equipment:

- Blender
- Fine mesh strainer
- 2 large bowls
- Large pot

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<input checked="" type="checkbox"/>	Directions	Time (min)	
	Place bowls in the refrigerator to chill	1	
	Rinse and roughly chop 1 lb. golden tomatoes	5	
	Peel and chop one ripe peach and one clove of garlic	2	
	Husk the sweet corn and remove silks	2	
	In the blender, combine the tomatoes, peach, and garlic with 1 Tbsp. rice vinegar, 2 dashes hot sauce, and 1/2 tsp. kosher salt.	4	
	Strain soup into a large bowl	2	
	Cover and refrigerate soup		60
	Fill large pot with enough water to immerse an ear of corn and bring to a boil	4	
	Prepare an ice bath in a large bowl	2	
	Cook corn in boiling water until just tender	3	
	Transfer corn to the ice bath and cool	3	
	Cut kernels from the cob. Leave a few rows connected.	2	
	Squeeze juice from 1/2 lime	1	
	Cut 1/2 cup Sungold tomatoes into halves	1	
	Transfer soup to serving bowls	2	
	Garnish with olive oil, lime juice, corn, tomatoes, basil and cilantro leaves and a pinch of Maldon salt	3	
	Total	1 hr. 21 min	