

# Cold Sour Cherry Soup

Cold cherry soup is a summertime staple in Hungary. The refreshing sourness is perfect on a hot day, and the cinnamon and vanilla work perfectly with the flavour of the cherries.

350g jar of sour cherries

1 cinnamon quill

zest and juice of 1 lemon

½ tsp vanilla

¼ cup sugar

1 Tbsp flour

some cream, sour cream  
or thick yoghurt

1. Drain the cherries into a saucepan. Take half the cherries and place in a bowl. The other half of the cherries can be used to make another recipe (like Hungarian cherry cake) or added to fruit salads, or even eaten with icecream!
2. Add the cinnamon, lemon zest and juice to the pan along with the sugar. Bring to a boil until the sugar has dissolved. Taste and adjust the sweetness until you're happy with it.
3. Add the reserved cherries to the soup.
4. Mix the flour with some water until you have a smooth paste. Add a little more water and whisk some into the soup until it thickens. Add a little more if you prefer the soup a bit thicker.
5. Cook the soup for a few minutes to make sure you don't have a 'raw flour' taste.
6. Stir in some cream, sour cream or yoghurt. This is done to taste, but the soup should have a creamy consistency.
7. Pour the soup over the reserved cherries and let it cool. Chill well before serving.

