

Cantaloupe Soup with Raspberries and Floc de Gascogne



Ingredients

1 cantaloupe (large ripe, refrigerated)
2 tablespoon white Floc de Gascogne
1 pint raspberries
1 tablespoon liquid honey
cinnamon
mint leaves

Directions

Cut the cantaloupe in half, remove the seeds.

Using a melon baller, make 12 melon balls. Refrigerate.

Cut the remaining cantaloupe into small pieces, and blend with honey.

Add Floc of Gascogne and 2 pinches of cinnamon. Blend long enough to obtain a soupy consistency.

Pour the soup in 4 bowls, add 3 melon balls to each bowl. Divide the raspberries between the bowls, garnish with fresh mint leaves.

You can prepare this dessert in advance, remixing just before serving.

You can serve this dessert with a glass of "Floc de Gascogne".