



Chilled Almond-Garlic Soup

Anna Olson, Chef, Cookbook Author and TV Host

Makes about 8 servings

- 3 cups (750 mL) cold water, divided
- 1 cup (250 mL) dry bread crumbs
- 2 cups (500 mL) blanched, untoasted almonds
- $\frac{1}{3}$ cup (80 mL) extra virgin olive oil
- 3 garlic cloves, coarsely chopped
- 2 Tbsp (30 mL) sherry vinegar
- Salt to taste
- Sliced red grapes for garnish

1. In a medium bowl, combine $1\frac{1}{2}$ cups (375 mL) of the water and the bread crumbs and let stand for 5 minutes.
2. Spoon the soft bread crumbs into a blender or food processor. Add the almonds, oil, garlic, vinegar and remaining water.
3. Blend until very smooth, adding more water if necessary, to achieve a smooth soup consistency.
4. Pour the soup back into the bowl and season with salt to taste. Chill for at least 2 hours before serving.
5. Just before serving, check the seasoning again (chilling can mute the soup's flavor). Ladle frosty portions into chilled bowls and scatter with sliced grapes.



Delicious dishes that I've enjoyed on holiday often inspire me to re-create the recipes at home. My husband, chef Michael Olson, and I love visiting Spain and, while tomato gazpacho is a more common chilled Spanish soup, we found this garlic-almond version simple and refreshing. Grapes are a classic garnish and add a lovely sweet-tart contrast to the richness of the soup.
—Anna Olson