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BEACH DRINKS

# WINE ENTHUSIAST

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## THE COOL FACTOR

These inventive chilled soups help beat the heat.

BY NILS BERNSTEIN

PHOTOS BY SANG AN

Gazpacho may be a warm weather staple, but chefs across the country have found other creative ways to bring the ease and charm of cold soups to the table. These dishes highlight peak summer ingredients and are great foils to decadent garnishes like flurries of Manchego and coral-colored pearls of salmon roe. Easy to make ahead, they're elegant appetizers, or you can serve one with a great loaf of bread and call it dinner.

### Cantaloupe Buttermilk Soup with Bay Shrimp

Jenn Louis garnishes this soup with sweet Oregon bay shrimp dressed with jalapeño, mint and lemon. Any small shrimp works, as would crab or crisp-fried prosciutto.

Courtesy Jenn Louis, chef/owner, Ray, Portland, OR

- 1 1/2 pounds peeled, seeded cantaloupe, diced
- 1 cup fresh breadcrumbs
- 1/2 cup walnuts
- 1 clove garlic
- 1/2 cup extra-virgin olive oil, plus more for drizzling
- 2 tablespoons fresh lemon juice
- 1 teaspoon salt, plus more to taste
- 1/2 cup buttermilk
- 6 ounces cooked bay shrimp

Blend cantaloupe, breadcrumbs, walnuts and garlic until smooth. Add oil, lemon juice and 1 teaspoon salt, and purée until smooth. Transfer to large bowl, and whisk in buttermilk. Add salt, to taste. Pass through medium strainer, and chill in refrigerator.

Serve in shallow bowls, topped with shrimp and drizzled with olive oil. Serves 4.



**-Chef-  
JENN LOUIS**

A favorite from the Bravo show *Top Chef Masters*, Louis is a multiple James Beard Award nominee and author of two cookbooks, *Pasta By Hand* and *The Book Of Greens*. Her one-year-old Portland, Oregon, restaurant, Ray, highlights the varied influences on modern Israeli cuisine and uses local ingredients.

#### PAIR IT

#### Troon 2016 Cuvée Rolle Vermentino (Applegate Valley)

Louis suggests this natural wine from her fellow Oregonians at Troon Vineyards. Co-fermentation with 10% Marsanne adds white peach and melon flavors to the green fruit of this Vermentino. Despite its youth, it's smooth and well integrated, with a touch of vanilla cream on the finish.



Wine