Sparkling Raspberry Soup

Amount 4-6 servings

Ingredients

- 4 cups raspberries, boysenberries, loganberries, or blackberries
- about 1/2 cup sugar
- 1/2 cup water
- 2 tbsp cornstarch
- 1 cinnamon stick
- 1 1/2 tbsp lemon juice
- 1/4 tsp ground nutmeg
- 1 cup chilled champagne (or ginger ale, or sparkling apple cider)
- 1/2 cup whipping cream
- 1 cup sour cream
- 1 tsp vanilla
- sugar to taste

Steps

1. Reserve 6 of the prettiest berries for garnish (optional); place remaining berries in a 2 to 3-quart pan and coarsely mash.
2. Add sugar (to taste) and stir in water.
3. Spoon off a small amount of the berry juice; add cornstarch to juice and stir until well blended, then stir into berry mixture.
4. Add cinnamon stick and cook over medium-high heat, stirring, until mixture boils and thickens.
5. Stir in lemon juice and nutmeg.
6. Let cool; cover and refrigerate until well chilled. Prepare sour cream topping.
7. Make topping by combining sour cream, whipping cream, vanilla, and sugar to taste. Beat until smooth. Cover and chill.
8. To serve, remove cinnamon stick and stir in champagne.
9. Spoon topping over individual servings and top each with a reserved berry.

Notes

You can sweeten the soup as little or as much as you like, according to your taste and the occasion. Just before serving, add a dollop of sour cream to each serving and garnish with one perfect berry.