



AVOCADO AND CRAB SOUP

by Chef Jeremy Langlois

Ingredients

- 1/2 cup lump crabmeat
- 1/4 cup red diced onion
- 1/4 cup diced celery
- 1 tablespoon chopped parsley
- 2 teaspoons finely grated lemon zest
- 2 avocados
- 1 cup vegetable stock
- 2 tablespoons crème fraîche
- 1 tablespoon fresh lime juice
- salt and pepper to taste

Directions

Mix crabmeat, red onion, celery, parsley and lemon zest in a bowl.

Cover and chill crab salad.

Halve and pit avocados; scoop the flesh into a blender. Add vegetable stock, crème fraîche, lime juice, kosher salt, and 1 1/4 cups of water. Purée until smooth.

Season soup to taste with salt and pepper; chill.

Divide soup among 4 bowls. Spoon crab salad into the center of each bowl.

SERVES 4