



Cuisine Santé Roasted Peach and Fruit Soup (Gluten Free)

YIELD 6 SERVING

Ingredients

2 oz Strawberries, fresh
 2 oz Watermelon, fresh
 2 oz Pineapple
 2 oz Cantaloupe, fresh
 2 ea Peach, fresh, one roast, one sauté
 1 qt Water, boiling
 2 oz HACO-Swiss Cuisine Santé White Roux
 1 oz Basil, freshly chopped
 1 cup Soy milk
 To taste Splenda

Preparation

Bring 1 qt of water to a boil. Meanwhile, roast the peach half at 350°F for 20 minutes. Once the peach is ready, remove from oven and peel skin off. Sauté strawberries, watermelon, pineapple, cantaloupe and peach in a pot on low heat until tender enough that the fruit juice is extracted. Add Cuisine Santé White Roux in 1 qt of boiling water. Add pureed fruit in White Roux after removing from heat. Add 1 cup of soy milk of your choice and let soup sit for 30 minutes to chill. Place soup in desired serving dish add the basil and sweeten with splenda.

Setting

Garnish if desired with mint leaves and roasted peach.

Specialty Ingredients

#730 HACO-Swiss Cuisine Santé White Roux

Nutritional Information

Nutrition Facts	Amount/Serving	%DV*	Amount/Serving	%DV*
	Serv. size 8 oz (258g)	Total Fat 29g	45%	Total Carb. 25g
Servings 6	Sat. Fat 14g	70%	Fiber 2g	8%
Calories 341	Trans fats 0g		Sugars 3g	
Fat Cal. 258	Cholest. 17mg	6%	Protein 4g	
	Sodium 191mg	8%		
*Percent Daily Values (DV) are based on a 2,000 calorie diet.	Vitamin A 4%	Vitamin C 40%	Calcium 4%	Iron 4%