

Marak Perot (Israeli Fruit Soup)

Enjoy hot or cold, for dinner parties or family supper

INGREDIENTS

1½ bunches green onions, chopped
2 apples, peeled, cored and chopped
2 carrots, peeled and chopped
2 stalks celery, chopped
1 red pepper, chopped
1/3 cup green seedless grapes
1 pear, peeled, cored and chopped
1 cup cherry tomatoes, chopped
1 tablespoon chopped fresh mint
1 tablespoon chopped fresh parsley
1 cup apple juice
1 cup orange juice
juice of one lemon
salt and freshly ground black pepper
2 egg yolks
1 cup sour cream

1 tablespoon butter
1 tablespoon dried mint

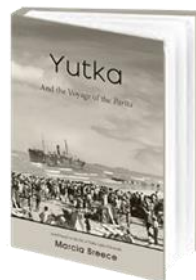
METHOD

Put two thirds of the onions and one and a half of the apples in a pan with the carrots, celery, pepper, grapes, pear, tomatoes and herbs.
Add the fruit juices and water to cover
Bring to a boil
Simmer until tender (45 minutes)
Season to taste
Blend in food processor
Return to the heat

Beat egg yolks and sour cream together
Temper with a ladleful of hot soup whisked into egg and cream mixture,
Combine egg and soup mixture, stirring well.
Heat through

GARNISH

Melt butter in a small frying pan
Add reserved onions, apple and dried mint
Heat until onions and apple are browned
Spoon over the soup just before serving.



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