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42 Soup Factory's cherry special delightful served hot or cold

Q The dark cherry soup served at the New England Soup Factory is a great soup. I have had it served cold. Thanks for your help tracking this down!
— M.G., Newton

A This vegetarian soup can be served hot as well as cold, making it good year-round. Marjorie Druker, chef-owner of the New England Soup

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Factory, said the vibrant color looks festive during the holidays. During the summer, the chilled soup makes a good first course or light lunch.

THE NEW ENGLAND SOUP FACTORY'S HUNGARIAN BING CHERRY SOUP

- 3 cans (16 oz. each) dark, sweet cherries
- 2 c. apple juice
- 2 c. Burgundy wine
- ¾ c. light brown sugar
- Juice of 1 lemon
- ¼ t. ground ginger
- ½ t. ground cinnamon
- 1 t. raspberry vinegar
- 1 t. kosher salt
- 1 c. light cream
- 3 T. sour cream
- 2 T. Kirsch liqueur

Drain the cherries. In a large, heavy stock pot, add two cans of the cherries, the apple juice, Burgundy, brown sugar, lemon juice, ginger, cinnamon, vinegar and salt. Bring to a boil and let simmer for 10-15 minutes. Remove from the heat and add the remaining ingredients.

In a blender, puree the soup (in

batches, if necessary) until smooth and creamy. Pour the soup into a large serving bowl (a glass bowl makes a nice presentation), and add the remaining can of cherries. Stir to combine.

If serving cold, chill at least 5-6 hours. If serving warm, ladle into bowls. Makes 8-10 servings.



For a variation on strawberry-rhubarb pie, try these individual strawberry-rhubarb tarts from Oran Mor (which means "great song" in Gaelic) restaurant on Nantucket. Peter Wallace is chef and co-owner with his wife, Kathleen. The tarts are a take-off on the French upside-down tarte tatin. The recipe comes from "The Nantucket Restaurants Cookbook" by Melissa Clark and Samara Farber Mormar (Villard, 2001).

ORAN MAR'S INDIVIDUAL STRAWBERRY-RHUBARB TARTE TATINS

- 1 lb. puff pastry, thawed if frozen
- 3 c. sugar
- 1 c. water
- 6 c. rhubarb (about 12 stalks), peeled, and cut into ½-inch pieces
- 1 pt. medium strawberries, quartered

Grated zest from 1½ lemons
Whipped cream, for garnish
Mint sprigs, for garnish

Preheat the oven to 375 degrees. Roll the puff pastry out ¼ inch thick. Cut into six (4½-inch each) rounds. Refrigerate the rounds be-

tween sheets of waxed paper until ready to use.

In a large, heavy-bottomed skillet, combine the sugar and water over medium heat, stirring until the sugar dissolves. Cook the mixture until deep golden brown and caramelized, swirling the pan to make sure the caramelization is even. It will take about 10 minutes.

Line a baking pan with parchment or waxed paper. In a bowl, combine the rhubarb, strawberries and lemon zest. Pile the mixture as high as possible into six ramekins (8 oz. each) and arrange them on a baking sheet. Ladle about ⅓ cup of the caramel over the fruit in each ramekin and top with a round of puff pastry. Press down lightly.

Bake for 25 minutes, or until the top pastry is puffed and golden brown. Immediately remove the ramekins from the baking pan. (Any sugar that oozed will begin to harden, making them impossible to remove later!) Set the ramekins aside to cool to room temperature. Just before serving, turn the ramekins upside-down onto plates so that the fruit filling tops the pastry. Garnish with whipped cream and mint.

Makes 6 servings.

Have you ever tasted a dish at a restaurant and wished you could re-create it at home? Drop us a note and we'll try to track down the recipe for you. Send recipe requests to Here's How, Food Department, Boston Herald, P.O. Box 2096, Boston, MA 02106-2096.