

Chilled Thai Watermelon Soup with Dungeness Crab Salad

Pair with 2022 La Sirena Rosato

One of my favorite wines to drink all year round, but especially in summer when the crisp, lively palette of the wine matches the celebrations of summer and the excitement of melons ripening in the garden. With notes of rose petal and ripe red fruits, this deep blush rosato is driven by its elegantly integrated acid allowing playfulness with chili, citrus, and Asian notes. This soup transforms the sweetness of summer watermelon into a more savory and complex soup perfect to start a summer meal. I like to make it a day ahead to allow the flavors in the soup to develop and integrate overnight.

INGREDIENTS

6C	Watermelon, Cubed		
1ea	Lemongrass Stalk, lower 4in chopped		CRAB SALAD
2T	Shallot, roughly chopped	12oz	Dungeness Crab Meat
2T	Fresh Ginger, peeled and chopped	.25C	Cilantro, Chopped
1.5t	Garlic Salt	1t	Olive Oil
1T	Olive Oil	1t	Lime Juice, to taste
1ea	Serrano Chili	1.5T	Mayonnaise*
4T	Fresh Lime Juice	.5t	Garlic Salt
1T	Diamond Crystals Kosher Salt		

METHOD

1. Puree the watermelon in a blender until smoot and set aside.
2. In a small food processor, pulse lemongrass, shallot, and ginger until finely chopped.
3. Heat a small sauce pan over medium-high heat, add olive oil, shallot, lemongrass, and ginger, and sauté until the aromatics become soft and fragrant.
4. Add half of the watermelon puree to the pan, and simmer for 5 min, stirring occasionally.
5. Add reserved watermelon puree and simmered watermelon mixture back into the blender with garlic salt, Kosher salt, half of the chili and 2T Lime Juice. Blend to mix and adjust the flavor of the soup with more Lime juice, Chili, and/or Salt as desired.
6. Strain the soup through a fine mesh sieve, discarding any solids. Chill for at least 3 hours or place in an airtight container in the fridge to chill overnight.
7. Mix all ingredients for the crab salad together and adjust the flavor as desired. Divide salad among four bowls and pour in chilled soup. Garnish with edible flowers or cilantro leaves as desired.

*NOTE: I love the rich tanginess of Duke's mayonnaise in almost all of my recipes, but for this crab salad, it can be fun to substitute a Japanese, Jalapeño, or Sriracha mayo to subtly lift the flavor.