



TAUNY 2014 Dairy Princess Buttermilk Baking Recipe Swap



Chilled Buttermilk Soup with Strawberries and Rhubarb The Kitchen at Iroquois Farm

Ingredients

1T gelatin
2 1/2C heavy cream
3/4C sugar
1 vanilla bean
3 1/2C buttermilk

Directions

Soften gelatin in 2T cold water.
Heat cream and sugar in a sauce pan.
Cut vanilla bean in half, scrape out the middle and add to pot.
Once warm add the cream mixture to the gelatin.
Add the buttermilk and stir.
Pour into a container and let sit in the fridge until completely cool, about 2 hours.

Meanwhile, quarter fresh strawberries and dice fresh rhubarb into a bowl. Sprinkle with sugar, a dash of vanilla extract, and zest of orange. Let sit for an hour.

Pour soup into a decorative bowl. Place strawberry rhubarb mixture on top.

Recipe by Josh Taillon of The Kitchen at Iroquois Farm