

Summer Squash Soup with Basil & Parmesan

By Annie Wayte

2 T. evoo, plus more for drizzling
3 # zucchini, trimmed and cut into ½ dice
3 shallots, finely diced
1 garlic clove, minced
3 c. vegetable stock
1 c. heavy cream
1 bunch fresh basil leaves, coarsely chopped
1 bunch fresh mint leaves, coarsely chopped
8 T. fresh grated parmesan cheese
salt
fresh ground black pepper

In a large saucepan, heat the olive oil over medium heat. Add the zucchini and sauté for about 12 minutes, until it is lightly colored. Add the shallots and garlic and sauté for 5 more minutes. Add the stock and bring to a boil. Reduce the heat and simmer for 5 minutes. Remove the pan from heat.

Working in batches if necessary, transfer about two-thirds of the soup to a blender or food processor and puree. Return the puree to the remaining soup in the pan and set it over low heat. Add the cream and reheat the soup, stirring continually to prevent the soup from burning. Stir in the basil, mint, and cheese until well combined. Taste, and season with salt and pepper if necessary.

Ladle the soup into 4 bowls into 4 bowls and finish with a generous drizzle of evoo. Serve immediately.