

Strawberry Coconut Milk Soup

3 cups white grape juice

½ cup white sugar

1 lb fresh strawberries, hulled and sliced in half

1 piece fresh ginger, 1" x 1" peeled and sliced

juice of 1 lemon

2 cups whipping cream

¾ cup coconut milk

1 T shredded toasted coconut

Heat grape juice with sugar in a saucepan over med-high heat, until sugar is dissolved.

Bring mixture to a boil and add strawberries and ginger.

Simmer 1-2 min. Remove pan from heat and allow mixture to infuse for about 30 min.

After infusing, remove ginger slices and discard, then puree the mixture in a food processor or blender until smooth. Pass the mixture through a sieve, then add the lemon juice and cool to room temp.

Stir whipping cream and coconut milk into the cooled strawberry mixture. Cover and chill thoroughly.

Sprinkle with toasted coconut to garnish.