

Chilled Tomato Soup

GOURMET FEBRUARY 2000 ADAPTED FROM ALAN WONG'S RESTAURANT, HONOLULU, HI

Yield Serves 4 Active Time 20 min Total Time 1 1/4 hr

Ingredients

2 yellow tomatoes (4 to 5 oz each)

2 red tomatoes (4 to 5 oz each)

1/4 cup olive oil

2 teaspoons chile-pepper water

2 teaspoons minced garlic

Preparation

Preheat oven to 300°F.

Bake tomatoes in a shallow baking pan in middle of oven 10 minutes. Coarsely chop yellow and red tomatoes separately. Blend yellow tomatoes, 2 tablespoons oil, 1 teaspoon chile-pepper water, and 1 teaspoon garlic in a blender until smooth. Force soup through a fine sieve into a large liquid-measuring cup, pressing hard on solids, and season with salt. Make red-tomato soup in same manner with remaining soup ingredients, straining into a separate liquid-measuring cup. Chill soups, covered, until cold.

Pour soups simultaneously from opposite sides into a Martini glass (colors will remain separate), using about one fourth of each soup. Repeat to fill 3 more glasses.