Spiced Berry Soup

2 cups fresh raspberries
2 cups fresh strawberries
1 tablespoon brown sugar
1/8 teaspoon ground cardamom
1/4 teaspoon ground ginger
1/2 teaspoon ground cinnamon
1 cup orange juice
1 1/2 cups grape juice

WASH THE BERRIES and set aside.

Puree 1 1/2 cups of the strawberries and 1 1/2 cups of the raspberries in a food processor with the brown sugar, cardamom, ginger, and cinnamon.

Transfer the puree to a medium-size pot and add the orange juice and grape juice. Start cooking the Spiced Berry Soup over medium-high heat, stirring until the soup just begins to boil. Then lower the heat and simmer while stirring for about 3–5 minutes to blend the flavors and reduce the contents slightly. Remove the pot from the heat, pour the soup through a fine mesh sieve into a bowl, and refrigerate the soup so it is well chilled before serving.

Slice the remaining strawberries and add them and the whole raspberries to the chilled soup.

Serve Spiced Berry Soup with a small scoop of Honey Frozen Yogurt.

Serves 8