

SAVEUR

By ADAM LEITH GOLLNER JULY 13, 2016

As ethereal as its origins, this unusual, chilled summer soup is a specialty at the [Singular Patagonia](#), an otherworldly hotel that borders Sena Última Esperanza (or Last Hope Sound). If you can't find merken chile, feel free to substitute with red pepper flakes.

Chilled Avocado Soup
A refreshing, creamy start to a summer meal.

- 4 ripe Hass avocados
- 2 cups sparkling water
- $\frac{1}{4}$ cup extra-virgin olive oil, plus more for drizzling
- 3 ice cubes
- Kosher salt and freshly ground black pepper
- $\frac{1}{4}$ cup small basil leaves
- 4 red radishes, thinly sliced
- 15-20 thin slices of seeded bread, toasted, for serving
- 1 tsp. merken chile
- Sea salt

Cut the flesh of one avocado into cubes and set aside. Scoop the flesh from the remaining avocados and put it in a blender with the sparkling water, olive oil, and ice. Blend until smooth, then season to taste with salt and pepper.

Divide the chilled soup between 4 bowls and garnish with avocado

cubes, basil, radishes, and toasts. Sprinkle with merkén, more olive oil, and sea salt immediately before serving.

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