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## Chilled Zucchini Soup with Purslane

CONTRIBUTED BY [ALAIN COUMONT](#)

**ACTIVE:** 25 MIN

**TOTAL TIME:** 45 MIN PLUS 3 HR CHILLING

**SERVINGS:** 12

**HEALTHY**

**MAKE-AHEAD**

**VEGETARIAN**

*Alain Coumont's cool vegan soup gets its creaminess from pureed zucchini, sautéed onion and garlic. It's brightened with purslane, a lemony weed that Coumont plucks from his Languedoc country garden; if purslane is not available at your local farmer...*

 **Cold Soup Recipes**

 **More Vegan Dishes**

**2 tablespoons extra-virgin olive oil, plus more for drizzling**

**1 small onion, thinly sliced**

**2 garlic cloves, thinly sliced**

**1 teaspoon thyme leaves**

**1 bay leaf**

**8 small zucchini (3 pounds), thinly sliced, plus long zucchini shavings for garnish**

**Kosher salt**

**3 cups water**

**2 tablespoons finely shredded basil**

**2 cups ice**

**Freshly ground pepper**

**2 cups purslane or baby arugula**

**1.** In a large saucepan, heat the 2 tablespoons of olive oil. Add the onion and garlic and cook over moderate heat until translucent, about 8 minutes. Stir in the thyme and bay leaf and cook until fragrant, about 1 minute. Add the sliced zucchini, season with salt and cook, stirring occasionally, until tender, about 10 minutes. Add the water and bring to a boil. Remove the saucepan from the heat. Discard the bay leaf and stir in the shredded basil.

**2.** Working in batches, puree the soup in a blender until very smooth. Transfer the zucchini puree to a large bowl. Stir in the ice. Refrigerate the zucchini soup for at least 3 hours, until thoroughly chilled.

**3.** Season the soup with salt and pepper. Ladle into shallow bowls and top with a small handful of purslane and zucchini shavings. Drizzle with olive oil and serve.

**Make Ahead** The zucchini soup can be refrigerated for up to 1 day.

### **SUGGESTED PAIRING**

The Grüner Veltliner grape produces crisp white wines that often have a distinctive green note, making them good partners for vegetable dishes—and ideal with this velvety zucchini soup.