

CURRIED ZUCCHINI SOUP

(adapted from The Essential New York Times Cookbook)

4 small zucchini, cut into chunks
1 medium shallot, minced
1 tsp curry powder
1 tsp ground fresh ginger
1/4 tsp dry mustard
2 cups chicken broth
2 Tbs raw rice
salt and pepper
1/4 to 1/2 cup heavy cream

Add the zucchini chunks, shallots, curry, ginger, and mustard into a saucepan. Pour the chicken broth over it, add the raw rice, and bring to a boil. Cover the pan and simmer for 45 minutes. Puree the mixture using a hand held blender, or pass it through a food mill. Season with salt and pepper. Add 1/4 cup of heavy cream, taste it and add more if you like it richer.

The soup can be served hot or chilled.