

At this time of year some of my readers are desperate for new recipes for their overflowing garden bounty of zucchini. I am happy to oblige.

### Cold Zucchini Soup

6 cups (1.5 L) chicken stock, vegetable stock, or water

6 medium zucchini (courgettes), thinly sliced

1 leek, thinly sliced

1 cup (250 ml) plain yogurt

1/2 cup (125 ml) basil pesto

3 Tbs (45 ml) lemon juice

Salt and freshly ground pepper to taste

Additional plain yogurt for garnish

Chopped fresh basil for garnish

Bring the stock, zucchini, and leek to a boil over high heat. Reduce the heat and simmer covered for 10 minutes. Allow the soup to cool slightly and stir in the yogurt, pesto, and lemon juice. Puree in batches in an electric blender or food processor. Refrigerate for at least 2 hours and adjust the seasoning before serving. Garnish with a dollop of yogurt and chopped basil. Serves 4 to 6.

Bon appetit from the Chef at World Wide Recipes