

# Moore Square Farmers Market

## Chef Series



**Featured Chef:**  
David Mao of



The Duck & Dumpling  
222 S. Blount Street  
Raleigh, NC 27601

### Cool Cucumber Soup

(serves 4)

#### Ingredients:

- 1/2 cup sliced shallots
- 1/4 cup butter
- 1/4 cup olive oil
- 1 tsp. dill weed
- 6 1/2 cups cucumbers: peeled, sliced and deseeded (set aside 1/2 cup, diced, for garnish)
- 3/4 cup crème fraiche +juice of one lemon (may substitute with 1 cup sour cream)
- 2-cup chicken or vegetable broth
- Salt & pepper to taste

**\*Dill provided by Harland Creek Farms\***

Heat oil and butter in a medium saucepan and sauté the shallots until shallots are softened (2-3 min.) add 2 cucumbers sliced to the saucepan and continue to sauté over medium heat for 2 more minutes. Add chicken or vegetable broth and let simmer for another 2 minutes. Add dill weed and salt and pepper to taste. Remove from heat.

**LET MIXTURE COOL COMPLETELY**

After the mixture is completely cooled add crème fraiche and mix lightly.

Add the mixture into the blender along with all 4 1/2 cups raw, cool, cut cucumbers. Blend until creamy. Place in refrigerator for at least one hour. Serve in large soup bowls with diced cucumber garnish.



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