

## **Chilled Persian Yogurt Soup**

½ cup walnuts

¼ cup dried rose petals, crushed (optional, see Note)

2 cups 2 percent plain Greek yogurt

1 1/12 cups ice water

½ cup golden raisins

½ seedless cucumber, peeled and finely diced (1 cup)

¼ cup finely chopped mint

¼ cup finely chopped dill

¼ cup finely chopped chives

Salt and freshly ground pepper

Ground sumac, for garnish (optional, see Note)

1. Preheat the oven to 350 degrees. Spread the walnuts in a pie plate and toast for about 10 minutes. Let cool, then finely chop.
2. Meanwhile, in a small bowl, cover the rose petals with cold water and let stand until softened, about 20 minutes. Drain the petals and squeeze dry.
3. In a large bowl, whisk the yogurt with the ice water. Stir in the raisins, diced cucumber, chopped mint, dill and chives, toasted walnuts and rose petals and season with salt and pepper. Refrigerate the soup until very cold, about 1 hour.
4. Ladle the chilled soup into shallow bowls, sprinkle with ground sumac and serve with grilled bread.

– Hoss Zare

**NOTE:** Find dried rose petals and sumac at specialty food stores or [kalustyans.com](http://kalustyans.com).

**Make Ahead:** the yogurt soup can be prepared through Step 3 and refrigerated overnight in an airtight container.