

HOW TO MAKE

Cold cucumber soup with tarragon

Shopping list

- 3 cucumbers
- 6 stems of tarragon
- 3 stems of mint
- 2 garlic cloves
- salt and white pepper
- 1 TBS French mustard
- 2 cups Greek yogurt
- 1 cup heavy whipping cream
- A few sliced almonds
- olive oil

Step

1

Peel, seed and cube two and a half cucumbers. Peel, seed and dice thinly the remaining half cucumber. Separate the tarragon leaves from the stems. Do the same with the mint. Peel and smash the garlic cloves.

2

Blend the bigger cubes of cucumber with the yogurt, the herbs and the mustard. Add the cream and blend again. Season with salt and white pepper.

3

Refrigerate until you serve. To serve: spoon some diced cucumber in each serving bowl. Pour the soup on top. Add almonds, a few tarragon leaves and a swirl of olive oil. Serve chilled.

What you need (serves 6)

- 3 cucumbers
- 5 stems of tarragon
- 3 stems of mint
- 2 garlic cloves
- salt and white pepper
- 1 TBS French mustard
- 2 cups Greek yogurt
- 1 cup heavy whipping cream
- A few sliced almonds
- 1 stem of tarragon
- olive oil

Marguerite's tip

«Adjust the seasoning before you pour in the serving bowls as it will probably vary slightly after refrigeration.»

