

COLD CUCUMBER SOUP

Serving 4

INGREDIENTS:

2 large cucumbers, halved and seeded—1/2 cup finely diced, the rest coarsely chopped

100 g plain Greek yogurt

3 tablespoons fresh lemon juice

1 small shallot, chopped

1 garlic clove

1 fresh dill "pack"

1 flat-leaf parsley leaves "pack"

2 tablespoon olive oil, plus more for drizzling

salt

fresh ground white pepper

1/2 red onion, finely chopped

PREPARATIONS:

1. *In a blender, combine the chopped cucumber with the yogurt, lemon juice, shallot, garlic, dill, parsley, and the two ts of olive oil. Blend until smooth. Season with salt and white pepper.*
2. *Cover and refrigerate for 30 min.*
3. *Take it out of the fridge, season the soup again just before serving. Pour the soup into bowls. Garnish with the finely diced cucumber, red onion and a drizzle of olive oil and serve.*