

CHILLED CUCUMBER SOUP WITH TROUT AND DILL



USED BRESC PRODUCTS



Garlic & spring onions
WOK 450g



Horseradish puree 450g



Ras el hanout spice mix
450g

INGREDIENTS

4

- 125 g crème fraîche
- 50 g butter
- 50 g onion
- 50 g dill, chopped
- 40 g lemon juice
- 20 g flour
- 20 g Bresc Garlic & spring onions WOK
- 20 g Bresc Ras el hanout spice mix
- 10 g Bresc horseradish puree
- 2 cucumbers (peeled and diced)
- 2 trout fillets, smoked
- 1 potato (peeled and diced)
- 1 spring onion, sliced
- 4 dl chicken stock
- 2 dl milk
- salt and pepper

PREPARATION METHOD

Heat the butter and fry the onion and garlic & spring onions WOK in it until they are transparent but not brown. Add the flour, the diced cucumber and diced potato and fry for 1 to 2 minutes. Add the chicken stock and season with ras el hanout spice mix, horseradish puree, salt and pepper. Allow to simmer gently on a low heat for 15 minutes, then leave to cool. Puree the soup with the lemon juice, milk and half the dill. Spoon the crème fraîche into it and chill the soup. Pour the soup into soup bowls. Split the trout into portions and divide them evenly with the spring onion over the bowls of soup. Garnish with the remaining chopped dill.