

Avocado and cucumber cold soup, goat cheese cream, olive oil crostini

Recipe for 12 Tapas



Description

A fresh and smooth soup, serve with goat cheese on a crouton.

Note

Cut the avocado at the last minute otherwise it could get dark. Depending on the kind of goat cheese, you put more or less cream to have the texture that you want.

Ingredients

For the soup

- 375 Ml Water
- 145 Ml Plain greek yogurt 0%
- 2 Unit(s) Avocado
- 2 Unit(s) English cucumber
- 1 Unit(s) Green onion
- 1 Tsp Tabasco
- 0.50 Unit(s) Lemon juice
- 2 Pinch(es) Sea salt flakes
- 2 Pinch(es) Espelette pepper
- 6 Unit(s) Peeled medium shrimps
- 2 Sprig(s) Fresh cilantro
- 4 Unit(s) Skewer sticks

- Olive oil

For the croutons

- 8 Thin slice(s) Country bread
- 75 Ml Olive oil
- 2 Pinch(es) Sea salt flakes
- 3 Turn(s) White pepper
- 300 Gr Fresh goat cheese
- 65 Ml 35% whipping cream

- Olive oil

Preparation

- Preparation time **20 mins**
- Preheat your **Four** at **425 F°**

For the preparations

Peel and dice the avocado. Peel and cut the cucumber in big pieces Clean and slice the green onions

In a hot pan with vegetable oil, sear quickly the shrimps with salt and Espelette chili. Pick the cilantro Slice the bread in thin slices and toast it in the oven with a drizzle of olive oil.

For the soup

Slice the shrimps in half on the long way and reserve it on a scott towel. In a blender, put all the ingredients of the soup and smooth it well, you could add a little bit of water if you want it smoother. Make sure of the good seasoning, and finish it shrimp pieces in the soup, and top it with some cilantro leaves.

For the goat cheese croutons

In a bowl, work the goat cheese with some cream until it gets spreadable. Spread it nicely on the crouton. Plate the croutons on the side of the bowl.

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Bon appétit!