



COLD CUCUMBER SOUP WITH WATER MELON ICE CREAM



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Enhances the natural taste of added ingredients
- Quick and simple preparation



25



easy

INGREDIENTS FOR 4 PORTIONS

FOR THE WATER MELON ICE CREAM

250 g QimiQ Classic

125 g Sour cream 15 % fat

1 Lime(s), juice only

40 ml Olive oil, 2 tbsp

Salt

Black pepper, freshly ground

1 bunch(es) Cilantro / coriander, finely chopped

180 g Watermelon, fresh

FOR THE COLD CUCUMBER SOUP

125 g QimiQ Classic

1 Cucumber(s)

2 tbsp Olive oil

2 tbsp White balsamic vinegar

150 g Natural yogurt

0.5 tsp Sugar

Salt

Black pepper, freshly ground

METHOD

1. For the water melon ice cream: mix all of the ingredients (except the water melon) until smooth with an immersion blender. Pour into a container and deep freeze.
2. For the cold cucumber soup: wash the cucumber, halve lengthwise and remove the core using a spoon. Cut the cucumber into pieces and add the other ingredients. Mix smooth with an immersion blender and allow to chill.
3. Skin the water melon and remove the core. Cut into small pieces.
4. Cut the frozen QimiQ mixture into pieces and add to the cubes of water melon. Mix until smooth with an immersion blender. Add the freshly chopped coriander and place into the cold cucumber soup. Serve.