



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 10 PORTIONS

FOR THE WATER MELON ICE CREAM

500 g QimiQ Classic, room temperature

250 g Sour cream 15 % fat

2 Lime(s), juice only

80 ml Olive oil

Salt

Black pepper, freshly ground

2 bunch(es) Cilantro / coriander, finely chopped

260 g Watermelon, fresh

FOR THE COLD CUCUMBER SOUP

250 g QimiQ Classic, room temperature

480 g Cucumber(s)

80 ml Olive oil

60 ml White balsamic vinegar

300 g Natural yogurt

1 tsp Sugar

Salt

Black pepper, freshly ground

METHOD

1. For the water melon ice cream: skin the water melon and remove the core. Cut into small pieces and mix together with the remaining ingredients until smooth with an immersion blender. Pour into a Pacojet beaker 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. Mix the watermelon ice cream and place into the cold cucumber soup. Garnish with freshly chopped cilantro.