

CHILLED OLIVE SOUP



Preparation : 15 min - **Resting :** - - **Cooking :** - - **Equipment :** -

Ingredients : 4

- 60 g bread (crusts removed) - 2 small spring onions - 5 anchovies in olive oil - 2 mint leaves - 200 ml milk - 40 ml olive oil - 100 g cucumber - 50 g green olives - 4 basil leaves - 2 tbsp mascarpone cream - 1/2 lemon - freshly-milled pepper

1. Soak the bread in the milk.
2. Peel the cucumber and cut into large pieces.
3. Peel and halve the onions. Squeeze the ½ lemon.
4. Place all the ingredients in the blender jug, starting with the liquids. Turn the selector to the "soups" setting and liquidise for 1 minute. You can add a little milk if you prefer a thinner consistency. Serve chilled.