

CREAM OF BETROOT SOUP



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

Ingredients : 6

- 3 large cooked beetroots - 125 g yoghurt - 1 tbsp olive oil - chives - 1/4 cucumber - 4 small fresh goat's cheeses - salt & pepper

1. Peel the beetroots. Wash and peel the cucumber.
2. Cut into large pieces. Wash and roughly chop the chives (set aside a few leaves for decoration).
3. Pour the yoghurt into the blender jug first, followed by the other ingredients. Turn the selector to the "soups" setting and liquidise for 1 minute. If necessary, use the spatula to ensure a smooth texture.
4. Keep in the refrigerator. Serve in glasses. As an appetiser, decorated with a few chive leaves.