

CREAMY ZUCCHINI SOUP

with goat cheese and mint



Preparation : 10 min - **Resting :** - - **Cooking :** 30 min - **Equipment :** -

Ingredients : 6

- 4 zucchinis (800g) - 500 ml water - 1 clove garlic, peeled and germ removed - 1 chicken stock cube, crumbled - 100 g fresh light goat cheese - 8 g bunch fresh mint, washed, - leaves removed and finely sliced - 1 tbsp of olive oil - pepper

1. Rinse and peel the zucchinis. Cut the zucchinis into slices 1-2cm thick. Put the slices in the metal bowl and pour in the water. Add the garlic clove (sliced), stock cube and pepper.

2. Run the CREAMED SOUP programme. Five minutes before the programme ends, press Stop, add the cheese and half the mint. Press Auto to restart the programme.

3. Serve immediately with a drizzle of olive oil and the remaining mint.

Chef's tip :

For a thicker consistency, decrease the amount of water to 350ml.

