



Recipe of the Week

CHILLED CUCUMBER SOUP

The Constant Gardener served this at a dinner party last week and it was a wow success.

Ingredients

2 shallots
2 telegraph (or 6 -8 Lebanese) cucumbers
2 good tabs butter
1 heaped dessertspoon flour
750 ml chicken stock
Salt pepper lemon juice
Diced peeled cucumber to garnish

Method

1. Peel and chop shallots into small dice
2. Peel cucumber and chop into dice
3. Sauté shallot and cucumber in melted butter until soft
4. Stir in the flour, cook 1 minute
5. Pour over the stock and season w salt and pepper
6. Simmer 5 minutes
7. Liquidise in blender, then push through sieve
8. Re-season and add lemon juice to taste
9. Cool and chill
10. Serve garnished with diced cucumber