



## Green gazpacho with basil liqueur

### Ingrédients

<b>Briottet Basil Liqueur</b>	<b>200 g</b>
Cucumbers	4
Basil sprigs with leaves removed	2
fresh goat's cheese	250 g
Fresh chives	3 sprig
Poppy seeds	a handle

### Les étapes

Wash and slice 4 organic cucumbers and keep the skin.

In a blender, blend the cucumber, 2 sprigs of basil leaves, the juice of a lemon, add salt and white pepper.

Obtain a homogeneous mixture.

Add 250 g of fresh goat cheese and blend again. Finish with 200 g of Briottet Basil Liqueur, blend for 10 seconds, set aside and enjoy chilled.

Settle down!

You can serve them sprinkled with chopped fresh chives and poppy seeds for example!

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