

GREEN GAZPACHO WITH BASIL LIQUEUR

INGRÉDIENTS

Cucumbers	**4 cl**
Basil sprigs with leaves removed	**2 cl**
fresh goat's cheese	**250 g**
Fresh chives	**3**
Poppy seeds	

PRÉPARATION

1. Wash and slice 4 organic cucumbers and keep the skin.
2. In a blender, blend the cucumber, 2 sprigs of basil leaves, the juice of a lemon, add salt and white pepper.
3. Obtain a homogeneous mixture.
4. 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.
5. Settle down!
6. You can serve them sprinkled with chopped fresh chives and poppy seeds for example!

L'abus d'alcool est dangereux pour la santé, à consommer avec modération.