



## ***CHILLED CUCUMBER SOUP WITH SALMON AND BASIL***

*Serves 4-6*

### **INGREDIENTS**

#### ***FOR THE SALMON***

300ml dry white wine  
75ml white wine vinegar  
50g brown sugar  
A bay leaf  
A sprinkle of black peppercorns  
550g piece skinless salmon  
A bunch of basil  
75ml olive oil  
75g Greek style yoghurt  
1½ tablespoons salmon roe

#### ***FOR THE CUCUMBER SOUP***

2 onions  
3 cloves of garlic  
2 large potatoes  
75g butter  
300ml pouring cream  
2 large cucumbers  
A little chilli, deseeded and finely chopped  
300ml milk

### **METHOD**

1. For the cucumber soup; finely chop the onions, slice the garlic and peel and finely dice potatoes.

2. Heat the butter in a saucepan over the low heat, then add onions, garlic and potatoes and cook for 8 minutes or until onions are soft. Add cream and bring to the boil, then simmer gently for 5 minutes or until potatoes are tender.
3. Meanwhile coarsely grate the cucumber including the skin and seeds. Add to the soup and cook for 10 mins or until tender.
4. Process soup or blend until smooth then strain through a coarse sieve. Stir in chilli and enough milk to thin to the desired consistency, then season with sea salt. Refrigerate until ready to serve.
5. For the poached salmon, place the white wine, vinegar, sugar, bay leaf and peppercorn and 250ml water in a frying pan or deep sauté pan and bring to the boil, then turn off the heat. Season salmon with sea salt and freshly ground pepper, then place in the poaching liquid and leave to cool for 40 mins.
6. To make the basil oil, simply pick the basil leaves and blanch in a saucepan of boiling water for 1 min, then drain and process with oil in a food processor until smooth. Pour into a jug and set aside for about 30 mins; the oil will separate from the solids. When this has happened, carefully spoon off the basil oil and discard the solids.
7. To serve; Cut the salmon into chunks and place in the centre of shallow soup bowls (or as a canapé suggestion into a little shot glass with a wine rim). Ladle soup around fish, top with spoonfuls of yoghurt and roe, and drizzle with the basil oil.