

Mintwood Place: Cedric Maupillier

Cold Cucumber and Water Cress Soup with Avocado and Crab Remoulade

Ingredients:

For 10 serving, about 30 floz

5 large European cucumber peeled and diced
2 oz Water cress leaf
2 tablespoon chopped dill
1/2 teaspoon Xeres vinegar
2 tablespoon extra virgin olive oil
1/4 teaspoon freshly ground black peppercorn
1 teaspoon kosher salt
1/2 cup crème fraiche
1/4 cup cream cheese

Directions:

Blend all together, taste, fix the seasoning at your liking, strain and store in refrigerator until serving.

Dice some avocado and mix with salt, red onion, salt and pepper.
Mix local jumbo lump crab meat with, lime and lemon zest, mayonnaise and chives.

In a ring, put the avocado and crab and pour the soup around.

