



Kaviari Maison

CUCUMBER & ARUGULA GAZPACHO



RECIPE IDEAS

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Cucumber & Arugula Gazpacho

Serves four

Preparation time: 15 minutes

Cooking time: -

125 g Kaviari Transmontanus caviar • 2 cucumbers • 1 onion •
1 handful of arugula • 4 tbsp fromage blanc • juice of ½ lemon •
salt and pepper

Peel the cucumbers, cut them in half lengthwise and remove the seeds.
Cut into large chunks. Peel and slice the onion.
Place the cucumber, onion, arugula, fromage blanc and lemon juice in a
blender. Season with salt and pepper, then blend until smooth.
Pour into cups. Garnish with a few arugula leaves and top with a
generous spoonful of caviar.

