

Chilled Cucumber Soup with Oolong Tea



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Soups
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The Dilmah Book of Tea inspired Cuisine & Beverage

Ingredients

Chilled Cucumber Soup with Oolong Tea

- 3 tea bags Dilmah Traditional Oolong Tea
- 500g peeled & diced cucumber
- 400ml Chicken Stock/vegetable stock
- 75g soft butter
- 50g Flour
- 50g chopped onion
- 50g chopped leeks
- Chopped parsley
- 50ml Sour Cream
- Croutons to garnish

Methods and Directions

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- Bring the chicken stock to a boil, simmer and infuse the Oolong tea bags for 10 minutes.
- Heat the butter in a saucepan; add the onions and leeks and cook for 2 minutes.
- Add the flour and cook for a further 2 minutes.
- Cool slightly and add the chicken stock and the diced cucumber. Bring to boil and cook for 15



minutes.

- Remove any scum that may appear, and leave to cool.
- Blend the soup, add the seasonings and chill well.
- Serve sprinkled with Chopped parsley and croutons.

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