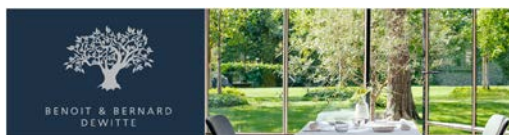


## MIXED HERB BOUILLON, YOGHURT AND RADISH

A recipe by Benoit Dewitte





## Mixed herb bouillon

Ingredients:

- 150g spinach leaves
- 10 ice cubes
- 5 tbsp water or vegetable stock
- 200g mixed herbs: lovage, dill, parsley
- 3 tbsp honey vinegar
- Salt and pepper
- 5 tbsp salad oil

Method of preparation:

Mix the herbs, ice and water in a blender. Pass through a sieve and season to taste with the vinegar and mixed herbs. Finish with a drizzle of salad oil.

## Greek yoghurt

Ingredients:

- 200g Pur Natur Greek style yoghurt
- ½ garlic clove, crushed
- ½ tbsp mustard
- Sugar
- Salt and pepper

Method of preparation:

Season the yoghurt to taste and pour it into a piping bag.

## Radish

Ingredients:

- Radish
- Sea salt
- Fresh lime zest
- Olive oil
- Pepper
- Honey vinegar

Method of preparation:

Chop the radish into various shapes and season with the sea salt, fresh lime zest, olive oil, pepper and honey vinegar.

Place the radish pieces in a bowl, put the yoghurt between them, and pour in the bouillon alongside. Finish with a few croutons and mixed herbs and flowers.

Photography : Heikki Verdurme