

## Cold Garlic Soup with Grapes

This tasty chilled soup is easy and quick to make. The perfect start to a summer meal. Make in advance and keep in the fridge until you are ready to eat.

Prep Time: approx. 10 Minutes.

Cook Time: approx. 5 Minutes.

Cooling Time: approx. 2 - 3 Hours. Makes 4 servings.



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1/2 cup	olive oil	100 ml
8	cloves garlic	8
1 can	Nestlé Ideal evaporated milk	410 g
7 oz	Breadcrumbs, fresh	200 g
5 oz	ground almonds	150 g
	salt and pepper	
3.5 oz	white grapes (peeled and deseeded)	100 g
2 Tbsp	pine nuts (toasted)	30 ml

## **Directions**

- 1** Gently heat the olive oil and add the garlic cloves, cook over a very low heat until they are brown.
- 2** Place the olive oil, garlic, Nestlé Ideal evaporated milk, breadcrumbs and ground almonds into a blender or food processor. Process to form a smooth homogenous cream.
- 3** Season with salt and pepper to taste. Chill in the fridge for 2-3 hours.
- 4** Serve with the peeled grapes and toasted pine nuts.

*Recipe courtesy of Nestlé*