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chilled tomato soup, lemon cream

and green oil, with PDO huile d'olive de Nîmes

For 4 servings:

For the green oil:
- *10 cl **PDO huile d'olive de Nîmes***
- *1 bunch of fresh herbs (basil, parsley, mint, oregano...)*
- *Salt*

For the tomato soup:
- *800 g tomatoes*
- *1 tsp sherry vinegar*
- *2 tbsp **PDO huile d'olive de Nîmes***
- *1 garlic clove*
- *80 g blanched almonds*
- *The juice of 1 lemon*
- *Salt, pepper*

For the lemon cream:
- *25 cl whole liquid cream (30% fat minimum)*
- *1 lemon*
- *Salt, pepper*

Preparation: 25 min
Cooking: 1 min
Resting time: 2h

Bring to the boil 1 litre of salted water, then blanch the herbs previously washed for 30 to 60 seconds. Cool them down in an ice bath (water + ice cubes + salt) so as to keep the bright green colour. Thoroughly dry the herbs with a paper-towel (or a clean tea towel).
Place the herbs in a blender with the olive oil and blend finely. Put them in a bowl and put it in another one full of ice cubes and leave to infuse for 2 hours. Filter the olive oil through a very fine sieve. Put it in a bottle and keep in the fridge.

Wash the tomatoes. To easily remove the tomatoes skin, incise a cross on their top and plunge them into a saucepan full of boiling water, then in a mixing bowl full of cold water. Peel, cut them and remove the seeds. Put all the ingredients in a blender and blend finely. Adjust the consistency by adding more almonds or more water. Refrigerate.

Pour the crème fraiche in a mixing bowl and place it in the freezer for 15 minutes with the whisk attachment, so that it whips into chantilly easier. Then whip the crème fraiche into a very firm chantilly. Once the chantilly is whipped, add the lemon zest and juice, 2 pinches of salt, add pepper according to your taste and whisk again for a few seconds so as to fully blend the lemon. Put the preparation in a piping bag and place it in the fridge.

Serve the well-chilled tomato soup piping the lemon flavoured chantilly cream on top, using the piping bag, then pour over a tablespoon of green oil. Add some crushed roasted almonds on top for crunchiness, along with some basil leaves.

What about the olive oil?

We advise you to use an intense-tasting PDO huile d'olive de Nîmes for its aromas of greenery, dry hay, pineapple, yellow plum and raw artichoke, sometimes rounded off with notes of red plum and apple.
You can also use one of these PDO olive oils: Aix-en-Provence, Corse - Oliu di Corsica, Haute-Provence, Provence, Vallée des Baux-de-Provence.

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