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**HACO**  
swiss



## Soups

Nothing works up an appetite better than an excellent starter.

### Zucchini & Dill Soup With Smoked Salmon

Serves 4

80g	<b>Haco Cream Soup Base</b>
1 ltr	cold water
	Olive oil, for sautéing
1	onion, peeled and chopped
1	garlic clove, peeled and chopped
2	medium-sized zucchini, sliced
½	bunch of dill, chopped
	Salt and freshly ground black pepper, to taste
100g	smoked salmon, thinly sliced
	Fresh mint leaves, for garnishing

- Mix the **Haco Cream Soup Base** and a litre of cold water in a saucepan and bring liquid to a boil, stirring constantly until smooth. Reduce heat and simmer for about 3 minutes. Remove saucepan from the heat and set aside.

Heat another saucepan with olive oil and sauté the chopped onion and garlic until fragrant. Add in the sliced zucchini and sauté for another 3 minutes. Return the **Haco Cream Soup Base** to the saucepan, reduce heat and simmer for about 3 minutes. Add in the chopped dill and stir constantly until well-mixed. Transfer mixture to a food processor and pulse until smooth. Season to taste with salt and freshly ground black pepper.

- To serve: Ladle the zucchini and dill soup into each serving bowl and top with a small rosette of smoked salmon. Garnish with some fresh mint leaves.