

The soup of love



2 people

10 min preparation time

5 min cooking time

All ingredients

1 tin of 400g la belle-iloise Cotriade soup
100g liquid cream at 30% fat
3g fresh ginger
2 pinches of Espelette chilli
1 pinch of salt

Steps

- 1- Start by turning the whipped cream seasoned with a pinch of salt
- 2- Pour the soup into a saucepan, finely chop the ginger and add it
- 3- Heat the soup and ginger for a few minutes and pour into bowls
- 4- Finish by adding a generous spoonful of whipped cream to the soup and sprinkle with a little Espelette chilli... All you have to do is taste it!