



COLD RASPBERRY SOUP WITH ALMOND MILK GRANITA

Green Smoothie Programme

Serves 4 – Preparation time: 15 min – Resting time: 3 hours

300 g raspberries
100 ml orange juice
50 ml water
50 g demerara sugar

1 tbsp lemon juice
200 ml almond milk
2 tbsp runny honey

Dissolve the honey in the almond milk and pour into ice cube trays. Freeze for at least 3 hours or until set.

Rinse the raspberries. Add the raspberries and sugar to the blender. Add the water, orange juice and lemon juice. Select the Green Smoothie programme, then press the Start/Stop button. Place the soup in the refrigerator and rinse the blender. Just before serving, add the almond milk ice cubes to the blender. Press the Pulse button a few times.

Pour the soup into small bowls and top with a spoonful of almond milk granita.

TEFAL TIP:

Replace the almond milk granita with a scoop of frozen yoghurt or vanilla ice cream. Try using homemade almond milk.