

Chilled macadamia soup with a sultana and dried apricot brochette



Ingredients:

Soup:

1 small clove garlic
300 g raw macadamia nuts
200 g breadcrumbs
1.5 litres water
salt
100 cc olive oil
30 cc old-fashioned vinegar

Brochette:

8 dried apricots
16 large sultanas
4 tablespoons tempura flour
8 tablespoons iced water
olive oil

Preparation:

Put the garlic, macadamia nuts, breadcrumbs, oil, vinegar, salt and water in a blender. Blend until you get a smooth liquid with a bit of body. Brochette: dissolve the tempura flour in the iced water. Dip the dried fruits in it and then fry them in plenty of hot oil. Allow to cool a little then make up the brochettes by alternating the two fruits on wooden skewers. Serve the soup in glasses topped with the brochette.