

Recipes

Radish soup with Soup&Snack Pearls and cress

Everything about this soup says spring: the colour, the ingredients, the taste. This ultra-easy radish soup with crunchy **LAND-LEBEN Soup&Snack Pearls** is perfect for that time of year when the days get longer, trees start to blossom and temperatures start to rise.



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Serves 4

Ingredients:

- 2 Bunches of Radishes
- 600g Natural Yoghurt
- 250ml Vegetable Broth
- 1 tbsp. Lemon Juice
- Salt, Pepper

Additionally

- 2 tbsp. Olive Oil
- [LAND-LEBEN Soup & Snack Pearls](#)
- 1 cup of fresh cress

Preparation:

- Clean and wash the radishes, and remove the stalks. (Do not throw away! These work wonderfully in smoothies or soups).
- Set 4 radishes aside for the garnish.
- Place the yoghurt, vegetable stock and radishes in a blender and finely purée. Season with lemon juice, salt and pepper.
- Cut the remaining radishes into fine discs.
- Divide the soup into bowls. Top with Soup&Snack Pearls, radish discs and fresh cress, and drizzle with a little olive oil.

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