

Berry Buttermilk Soup



Serving: 2



Cooking Time: 25 mins



INGREDIENTS

250 milliliters blueberries
1 1/2 cups water
80 milliliters sugar
1/2 teaspoon orange zest (finely shredded)
2 tablespoons orange juice
300 milliliters buttermilk

PREPARATION

1. In a large saucepan mix berries, water, sugar, orange peel, and juice. Mix well then allow it to boil.
2. Simmer it and let it cook for 20-25 minutes.
3. Turn off the gas and let it cool.
4. Blend this mixture until smooth paste and later add buttermilk.
5. Let it chill well. You can serve it with a slice of orange or strawberry.

★ Level: Easy