

## Chilled Herb Soup

- 2 bunches of arugula
- 1 bunch basil
- 1 bunch of parsley
- 1 bunch of dill
- 1 bunch of cilantro
- 1 jalapeno chili
- 1/4 cup extra-virgin olive oil
- 1 tablespoon salt
- 3 lemon
- 3 garlic cloves, chopped
- 1 liter vegetable broth
- 500ml kefir

Chop all herbs finely and transfer them together with the garlic and chili into a blender. Pour vegetable broth into herbs, start blending. Add lemon. Blend again. Add oil. Blend again. Transfer into a bowl. Add kefir and mix. Refrigerate overnight.