

Inspired Hillier Recipes

Soup

POTATO AND WATERCRESS

Method:

Melt the butter in a large pan and add the onion and celery.

Gently cook, stirring the mixture occasionally, until the onions are soft and translucent – about 10 minutes. Add the potatoes and cook for a further 10 minutes, without colouring the vegetables.

Add the hot stock and season with salt and pepper. Bring to the boil and then immediately reduce to a simmer. Continue to simmer until the potatoes are fully cooked, which should take 25 to 30 minutes.

Remove from the heat and add the cream. Puree the soup with a stick blender until the soup is creamy and smooth.

Add the watercress and continue to puree until the watercress is well blended into the soup.

Check the seasoning and serve.

Garnish the soup with a little cream and watercress leaves.

Ingredients - Serves 6:

- 50g unsalted butter
- 150g onions diced
- 100g celery chopped
- 600g potatoes peeled and thinly sliced
- 1lt vegetable stock
- 100ml double cream
- 75g watercress
- Salt and pepper

