

RECIPE COLLECTION BY RICHIE WILSON

Watercress, Wild Garlic and Potato Soup

A Rich Blend of Watercress, and root vegetables wild garlic
Served with Wild Garlic Pesto

4 portions

Qty	Unit	Ingredients:
1	bunch	Wild Garlic (Washed well)
200	ml	Vegetable oil
1	bunch	Wild Watercress
.5	bunch	Sorrel
50	g	Flat Leaf Parsley
1	ea	Large Leek
2	ea	Celery Sticks
200	g	Peeled and Chopped Potatoes
400	ml	Vegetable Stock
		Olive Oil
		Seasoning

METHOD:

Drizzle a little oil into a large pot and place over a medium heat.
Add in the chopped leeks, celery and onions and cook slowly until they have softened.

Add the stock and the potatoes and bring this to the boil. Reduce to a simmer and cook for 20 minutes.

Now add the watercress and sorrel. Continue to simmer for a minute or two, just to soften all of the leaves.

Add the soup to a jug blender and blend until smooth. Check the seasoning and pour into a hot bowl.

Using a hand blender or the jug blender add the garlic leaves and vegetable oil, a little salt and blend until a smooth paste.

Garnish with a few drizzles of the rocket pesto and some micro watercress leaves

Enjoy
