

WILD GARLIC SOUP

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Preparation: 10mns **£:** £0.20/portions **Serves:** 10 **Difficulty:** Easy

Ingredients

40g butter

8 new potatoes sliced

500g wild garlic

1 tbsp crème fraiche

1.5L vegetable stock or

1.5L chicken stock

Salt, Pepper, grounded nutmeg

Equipments

Blender

Ice water



METHOD

Melt the butter over a medium heat and sweat the sliced potatoes with a tsp of Maldon salt. Place a lid on top of the pan and cook the potatoes until soft.

Then add a tbsp of crème fraiche and keep stirring for a couple of minutes.

Pour the vegetable stock or chicken stock over the cooked potatoes and bring to the boil.

When the stock is boiling, add the wild garlic and cook the leaves for a couple of minutes.

Blend the soup until a vibrant green colour appears. Blend only a small quantity of soup each time, it will go faster and you will guarantee the green colour expected.

Pour the blended soup into a bowl and cool the soup down rapidly by using another bowl filled up with ice water.



