

- Potato Soup -

brunch+lunch > **Potato Soup**



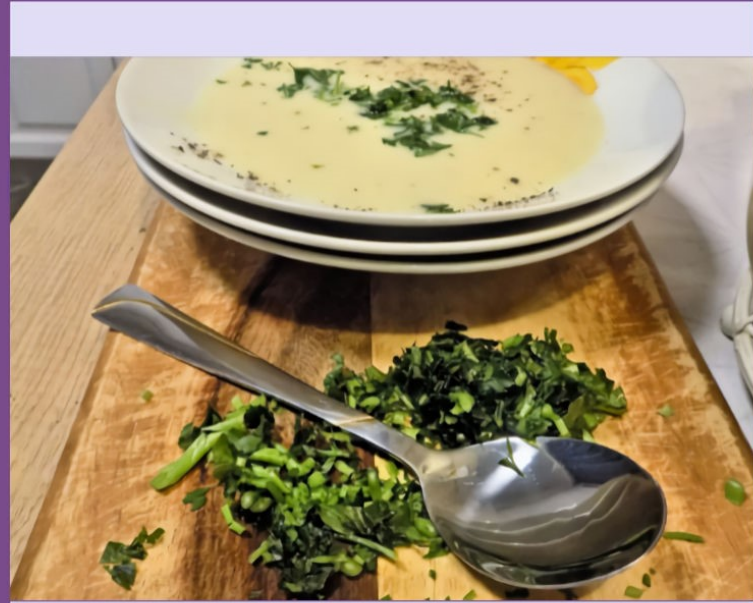
serves **4** and ready in about **40** minutes

Shopping LIST:

25g butter, **1** red onion finely chopped, **400g** potatoes, diced, **1** litre chicken stock, sea salt and ground black pepper (for seasoning) & fresh parsley.

Method:

- Melt **25g** butter in a large heavy pan and add **1** red onion, finely chopped, turning them in the butter until well coated. Cover and leave to sweat over a very low heat.
- Add **400g** potatoes, diced, to the pan, and mix well with the butter and onions. Season with sea salt and ground black pepper, cover and cook over a gentle heat for about **10 minutes**, without browning. Add **1 litre** chicken stock, bring to the boil and simmer for **20 minutes**, or until the vegetables are tender.
- Remove from the heat and allow to cool slightly. Purée the soup in batches in a food processor or blender.
- Reheat over a low heat and adjust the seasoning. If the soup seems too thick, add a little *milk* to achieve the required consistency. Serve *hot*, sprinkled with chopped fresh *parsley*.



"bon appétit"

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