



WATERCRESS SOUP

INGREDIENTS

1 litre Country Range Vegetable Bouillon (stock made up)

2 large potatoes, peeled and finely diced

1/2 onion, peeled and finely chopped

4 x 75g bags watercress

salt and pepper

1 tsp horseradish cream (grated fresh horseradish and whipped cream)

METHOD

1. Place the potatoes, onion and vegetable stock into a medium sized pan, bring to the boil and simmer for 6-8 minutes until soft.
2. Pour into a blender, add the watercress and blend until smooth.
3. Season, pass through a sieve then bring back to the boil.
4. Pour into a bowl and serve topped with a spoonful of horseradish cream.