

Potato & Spring Onion Soup



Serves 4 Prep 10 mins Cooking 20 mins Easy

Ingredients

a knob of butter
2 bunches spring onions, trimmed and sliced
750g floury potatoes, peeled & chopped
1.3 litres vegetable stock
70ml double cream

1. Melt a knob of butter in a large pan and add the spring onions (keeping a small handful of the green slices aside for garnishing) Cook gently until very soft, add the potatoes, season well, then add the stock and bring to a simmer.
2. Cook until the potato is really soft, then whizz everything with a stick blender until smooth, or tip into a food processor and blend until smooth.
3. Add the cream and taste for seasoning. Serve in bowls topped with slices of green spring onion.