



## Watercress Soup

Servings: 4

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*A light, refreshing soup with a peppery bite – ideal for seasonal summer menus.*

**Ingredients:**

- 150ml Kerrymaid Single Cream
- 100g Watercress
- 1tbs Olive Oil
- 1 Leek, finely sliced
- 1 Onion, finely chopped
- Salt & Black Pepper, to taste
- Garlic, to taste
- 600ml Recipere Vegetable Stock
- 300g Peas
- 1 sprig Mint, chopped



**Method:**

1. Sweat the onion and leeks in olive oil for 5 minutes and season.
2. Add the stock and bring to the boil. Add the peas and mint, bring back to the boil, then simmer for 5 minutes.
3. Add the watercress and Kerrymaid Single Cream, and reheat gently.
4. Remove from the heat, and puree with a blender. Adjust the seasoning to taste.
5. To serve, pour into soup bowls and finish with a swirl of Kerrymaid Single Cream, and a few fresh watercress leaves on top.

***Chef's Tip:** For a richer, even creamier taste use Kerrymaid Whipping Cream instead of Kerrymaid Single Cream.*