

PURSLANE SOUP WITH CROUTONS



Type of dish :

Entrée

Categories :

Fruits and vegetables

Ingredients

- ✓ 100 g clarified butter
- ✓ 200 g purslane
- ✓ 100 g cress
- ✓ 250 g potatoes
- ✓ 1 l chicken stock
- ✓ 4 slices of dry bread
- ✓ salt
- ✓ pepper

Preparation

Peel the potatoes, cut them into pieces, wash the vegetables. Lightly brown the potatoes and 150 g of purslane in 50 g of fresh butter.

Heat the stock to boiling and add the browned vegetables and potatoes.

Cook until tender. Season with salt and pepper. At the last moment add the cress and boil for 1 minute, remove from the heat and process in the blender.

Then add the rest of the purslane (50 g) to the boiling soup. Use the clarified butter to brown the croutons.

