

Lettuce soup and homemade bread roll.

Soup Ingredients (makes 2 bowls for 1 person to take home approx. 600ml)

- 1 onion chopped
- 1 garlic clove, chopped
- 30g unsalted butter
- 1 teaspoon ground coriander
- 1/2 teaspoon salt
- 1/2 teaspoon black pepper
- 1 medium potato peeled and diced
- 300g lettuce coarsely chopped
- 700ml water



Method for soup

1. Peel and chop onion.
2. Peel and finely chop garlic.
3. Peel and chop potato.
4. Wash lettuce leaves and roughly chop.
5. Melt butter and fry onion and garlic over low heat for 3-5 mins, stirring until softened.
6. Add the coriander, salt and pepper and stir for 1 minute.
7. Add the potato, lettuce and water and bring to the boil, then reduce heat, cover and simmer until potato is very tender, about 10 minutes.
8. Purée soup in batches in a blender and transfer to a saucepan. Bring soup to a simmer, then add salt and pepper to taste.



