



NEEPS & TATTIES SOUP

Sutton Soup #8 January 2018

Serves 6

We came up with this soup as Sutton Soup fell on Burns Night and it seemed only right to have a Scottish themed tribute. We served it with crusty white bread and a shot of whisky (the whisky is not mandatory!).

It's a wonderful soup for a winter's evening – and a nice way to eat swede.

INGREDIENTS

50g butter

1 medium swede

300g potatoes

2 carrots

2 onions

3 sticks celery

1 heaped teaspoon (5g) ground coriander

800ml whole organic milk

nutmeg

salt and pepper

Peel and dice the swede, potatoes, carrots and onions. Chop the celery.

Melt the butter in a large pan, add the chopped veg and ground coriander, stir to coat. Put a lid on a sweat the veg for 5 minutes.

Pour in 800ml of water, add some salt and pepper and bring to the boil.

Cover and simmer for 30 minutes, until the veg are tender. Remove from the heat and add the milk, freshly grated nutmeg to taste, and some more salt and pepper. Blend with a stick blender until smooth. Test the seasoning and add more if you are not happy (don't skimp on the seasoning here). Then gently reheat the soup till just below simmering point and you are ready to serve.

