

# chef PAUL COLLINS



## SHALLOT SOUP WITH WATERCRESS PESTO

Makes 6 Generous Portions

*Preparation Time* 25 mins

*Cook Time* 20 mins

### *Ingredients*

1 kg Chopped Shallots

175g Butter

25g Garlic

20g Thyme

1.75 Ltr Stock

250ml Double Cream

20g Salt

10g Sugar

### *For the watercress pesto*

150g Watercress

100ml Olive Oil

1 Clove Garlic

1 Teaspoon of Grated Parmesan

Salt and Pepper

### *Method*

- Fry the shallots gently in the butter for 5-10 minutes, add the chopped garlic, thyme, sugar and salt.
- Pour in the stock bring to the boil, cook for 5-10 minutes then add the double cream. Bring back to the boil then blitz in a blender, pass through a fine sieve, check seasoning and serve.
- For the watercress pesto, put all the ingredients into a blender and buzz. Drizzle a little pesto onto the soup before serving.