

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.